



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

BUTTERFLY

THE CHEF

Original creation by
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1. VANILLA CHANTILLY

800 g cream 35%
70 g sugar (à -20°C)
15 g vanilla extract

Whip the cream with the sugar and the vanilla extract. Set aside for the decoration.

2. WILHELMINE SPONGE

285 g egg whites
260 g sugar
240 g egg yolks
180 g flour
15 g cornstarch
2 g salt

Beat the egg yolks. Whisk the egg whites with the sugar. Fold in the sifted flour, cornstarch and salt. Spread on a baking sheet covered with greaseproof paper of 60 x 40 cm x 6 mm. Sprinkle with the toasted almonds on half of sponge.
Cook to 230°C for +/- 4 minutes.

3. PISTACHIO MOUSSELINE CREAM

630 g cream 35%
145 g white chocolate
75 g pistachio paste
25 g Cointreau® 60% vol.
4 g gelatine powder
20 g water

Soak the gelatine powder in water. Bring the cream and the pistachio paste to a boil. Pour onto the white chocolate. Mix

and add the gelatine mass. Mix together. Set aside.

4. CHOUX PASTE

250 g water
240 g eggs
140 g flour
110 g butter
10 g sugar
4 g salt

Bring the water, salt, sugar and butter to a boil. Add the flour, stir in a saucepan for 1 minute. As soon as the paste comes away from the sides, transfer the mass into the beater bowl. Add the eggs gradually, until the mixture becomes a smooth texture.
Pipe the éclairs: 12 cm long by 1,5 cm wide. Cook to 180°C for 20 minutes.

5. ANNA CREAM

340 g mandarin purée
340 g eggs
320 g sugar
240 g butter
170 g egg yolks
30 g Cointreau® 60% vol.
4 g gelatine powder
20 g water
3 g citric acid
3 g mandarin zests

Bring the purée, zests and half of the sugar to a boil. Mix the eggs with the egg yolks and the remaining sugar. Mix and cook to 85°C (Anglaise). Add the gelatin mass and the citric acid.

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Mix adding the butter in three times. Add the Cointreau® at the end. Leave to cool and Refroidir et fill the éclairs.

6. REVERSE ASSEMBLY

In a frame 30 x 40 cm, place half a layer of Wilhelmine sponge. Pour the pistachio mousseline cream. Put a small amount of the cream to smooth on the frame. Place the filled éclairs in the mousseline cream as in the picture. Smooth and close with half a layer of almond Wilhelmine sponge. Place in the freezer.

7. FINISHING

Cover the surface with a fine layer of vanilla Chantilly. Cut into 30 x 10 cm slices. Decorate with a chocolate butterfly and sprinkle with vanilla sugar.

