



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

ORANGE PEARL



THE CHEF

Original creation by Jeffrey Wrang, fondateur of Volute Croissant, Taïwan



1. HAZELNUT CRUMBLE

110 g hazelnut powder
120 g flour T55
90 g brown sugar
110 g butter

Roast the hazelnut powder in the oven to 150°C for 10 minutes. Mix together the ingredients to obtain a dough, then strain. Spread on baking sheet and bake in the oven to 150°C for 30 minutes.

2. SHORTBREAD WITH PUFFED RICE

135 g white chocolate
45 g cocoa butter
3 g Fleur de sel
225 g hazelnut crumble
100 g puffed rice
50 g Feuilletine
60 g butter

Melt the white chocolate, cocoa butter and Fleur de sel to 40°C, then add the other ingredients. Place 150 g in each square mould (15 cm side lengths), flat then set aside in the freezer.

3. MANGO BANANA COULIS

140 g ripe bananas
140 g orange puree
140 g mango puree
3,4 g agar agar
14 g gelatin mass (1:5)

Mix together the bananas, purees and agar agar, boil before adding the gelatin mass. Pour 80 g on the shortbread, then keep cold.

4. COINTREAU® CREAM

225 g whole milk
Zest of 2 fresh oranges
72 g egg yolks
65 g sugar
60 g gelatin mass (1:5)
18 g Cointreau® 60%
210 g whipped cream

Soak the orange zest in milk overnight. Strain, add the milk to obtain a weight of 225 g. Add the egg yolks and sugar, and bake to 83°C, then incorporate the gelatin. When the preparation is cooled down to temperature close to 28°C, add the Cointreau®, then mix with the whipped cream. Pour 100 g in each mould (15 cm side lengths). Cool in the freezer.

5. MANGO ORANGE CUSTARD

202 g milk
90 g citrus puree
38 g lemon juice
Zest of 2 fresh oranges
126 g eggs
132 g sugar
24 g gelatin mass
190 g butter
8 g Cointreau® 40%

Soak overnight the milk with the citrus puree, the lemon juice with the orange zest. Strain, add the milk to obtain a weight of 330 g. Add the eggs and sugar, and bake to 83°C. When the preparation is cooled down to temperature close to 40°C, incorporate the gelatin, then the butter, finally the Cointreau®. Pour 130 g in each square mold (13 cm side lengths). Set aside in the freezer.

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COINTREAU



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6. VANILLA COINTREAU® CHANTILLY

244 g fresh cream (1)
77 g sugar
2 vanilla pods
46 g gelatin mass
15 g Cointreau® 60%
647 g fresh cream (2)

Bring together the fresh cream (1), sugar and vanilla, to a boil.

Soak for 20 minutes.

Strain and add the milk to obtain the weight of 321 g.

When the preparation is cooled down to temperature close to 70°C, incorporate the gelatin, then the fresh cream (2), finally the Cointreau®.

Cool to 4°C overnight.

7. ASSEMBLY

Insert 1: Pour 80 g of mango banana coulis on the shortbread, then top with 100 g of Cointreau® cream. Leave to cool.

Insert 2: Unmould the mango orange custard, then cover with neutral glaze.

Unmould the insert 1, then place the insert 2 in the middle of insert 1.

Whip the vanilla Cointreau® chantilly.

Using a pastry bag, shape the chantilly into small balls around the edge of insert 2.

Using a melon baller (or small spoon), slightly warmed with a torch, dig holes in chantilly balls.

Fill with a mixture of neutral glaze and passion puree.

