



RÉMY COINTREAU

GASTRONOMIE

AMARETTO

## COFFEE AMARETTO POUND CAKE



THE CHEF

Original creation by Alexis BOUILLET, Consultant Pastry Chef, Twin's Creative Lab, Taiwan



Recipe for 2 pieces

### 1. COFFEE AMARETTO POUND CAKE

128 g butter  
 35 g trimoline  
 35 g icing sugar  
 35 g brown sugar  
 156 g almond powder  
 23 g coffee extract Prova  
 17 g grinded coffee  
 23 g grapeseeds oil  
 56 g egg yolk  
 33 g egg  
 23 g milk  
 25 g Amaretto 60%  
 74 g flour T55  
 3.6 g backing powder  
 84 g egg white  
 35 g sugar  
 Total weight: 785.6 g  
 375 g per mold medium size

Preheat oven at 160°C. With the whisk, mix together the soften butter, trimoline, icing sugar, brown sugar, almond powder, coffee extract and coffee powder. Add grapeseeds oil, egg yolk and egg. Pour the milk to the preparation, then add Amaretto. Add the sifted flour and backing powder. Beat to a soft peak egg white and sugar, then add delicately to the preparation. Bake at 160°C for 30/35 minutes. Soak with the syrup. Cool down for 10 minutes into the mold, then unmold it and let it cool down at room temperature before to store in the freezer.

### 2. AMARETTO AND COFFEE SOAKING

53 g coffee expresso  
 67 g water  
 13 g sugar  
 4 g Amaretto 60%  
 Total weight: 137 g

Boil coffee with water and sugar.  
 When the syrup is cold, add the Amaretto.

### 3. COFFEE CHOCOLATE COATING

890 g white chocolate 33%  
 18 g dark chocolate 55%  
 89 g grapeseeds oil  
 4 g grinded coffee  
 Total weight: 1001 g

Blend all the ingredients together, use at 35°C.

### 4. ASSEMBLY

375 g coffee Amaretto pound cake  
 60 g coffee expresso Amaretto syrup  
 Coffee chocolate coating  
 Roasted almonds

Step 1: Bake the pound cake, soak it and cool down at 3°C.  
 Step 2: Temperate the coating at 35°C and dip it.

COINTREAU



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