



RÉMY COINTREAU

GASTRONOMIE



CHOCOLATE, GRIOTTINES® & COINTREAU® POUND CAKE

THE CHEF

Original creation by
Sébastien CANONNE
Meilleur Ouvrier de France Pâtissier,
The French Pastry School, Chicago, USA

Recipe for 3 pound cake moulds 29 cm x 7 cm x 8 cm
Each pound cake will make 9 individual servings

1. HAZELNUT CRUMBLE

250 g pastry flour
250 g hazelnuts
250 g unsalted butter 82% fat
250 g turbinado sugar
3,5 g Fleur de sel (sea salt)
Total weight: 1 003,50 g

Blend all the ingredients together. Roll out to 3 mm and line the moulds with the crumble mixture, having pre-lined them with buttered parchment paper. Bake at 160°C, vent open for about 30 minutes.

2. CHOCOLATE POUND CAKE

450 g fresh egg whites
6 g egg whites powder
2 g cream of tartar
3 g sea salt
110 g sugar
335 g unsalted butter 82% fat
300 g fresh egg yolks
185 g fresh cream
610 g sugar
300 g almond flour
370 g 70% dark chocolate couverture
300 g pastry flour
75 g cocoa powder 20-22% fat
125 g candied orange peels
125 g Griottines® Cointreau®
Total weight: 3 296 g

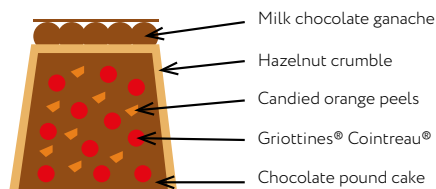
Bring all the ingredients to room temperature. Start mixing the egg whites, egg white powder, cream of tartar, salt and sugar until meringue like. Mix the soft butter, egg yolks and crème fraîche together. Add the sugar and almond flour and then the melted chocolate. Fold in the sifted flour and cocoa powder together. Finally gently fold in the meringue, candied oranges pieces and Griottines® Cointreau®. Fill the pound cake moulds with the baked hazelnut crumble (1080 g/mould). Bake at 170°C for 50 minutes vent closed, and then for 15 more minutes vent open. Let cool and unmould on cooling racks.



3. MILK CHOCOLATE GANACHE

315 g fresh cream
25 g sorbitol
2 g Fleur de sel (sea salt)
600 g 40% milk chocolate couverture
35 g 100% cocoa paste
50 g unsalted butter 82% fat
30 g Cointreau® 60%
Total weight: 1 057 g

Bring the cream and sorbitol to a boil. Pour over the half melted chocolate. Hand blend. Add the butter and Cointreau®. Let crystalize. Pipe on top of the baked pound cakes using a 10 mm round tip and garnish with chocolate plaquettes.



CHOCOLATE, GRIOTTINES® & COINTREAU® INDIVIDUAL CAKE

Each pound cake will make 9 individual servings.

1. Composition

Hazelnut crumble
Chocolate pound cake
Milk chocolate ganache
Chocolate plaquettes

2. Assembly and finishing

Same as the large pound cakes and then cut 9 individual servings/cake. Decorate with acetate sheets and logo.

