



# RÉMY COINTREAU

GASTRONOMIE

COINTREAU

## ARABICA LOG

THE CHEF

Original creation by  
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Recipe for 60 people or 6 logs with a size of 8 x 30 cm

### 1. COFFEE GANACHE

60 g coffee beans  
6 g gelatin leaves  
210 g cream (40% fat)  
180 g milk  
60 g egg yolks  
105 g brown sugar  
9 g instant coffee  
3 g Fleur de sel  
180 g Callebaut milk chocolate 823  
120 g incorporation butter 82%

Roast the coffee beans. Soak the gelatin leaves in cold water. Mix egg yolks with brown sugar. Boil cream, milk, instant coffee and Fleur de sel. Add roasted coffee beans and leave to brew for 10 minutes. Strain and heat to 83°C (custard). Mix with chocolate and emulsify with a hand blender. Let cool to 38°C, then mix butter with this preparation.

### 2. CHOCOLATE SPONGE

140 g egg whites  
30 g Callebaut cocoa powder 22/24%  
30 g potato starch  
30 g flour  
140 g sugar  
130 g egg yolks  
60 g incorporation butter 82%

Sift cocoa powder, flour and potato starch. Whip up the egg whites and make a meringue with the sugar, then add gradually egg yolks. Add dry ingredients to the preparation, then incorporate the melted butter. Pour onto the baking sheet and cook for 10 minutes to 180°C.

### 3. GIANDUJA CRISPNESS

1000 g Callebaut gianduja  
200 g Spéculoos® pieces  
200 g Barry feuilletine

Melt gianduja and mix with the other ingredients. Spread onto a baking sheet.

### 4. COINTREAU®-COFFEE SYRUP

500 g sugar  
500 g water  
SQ Trablit® coffee extract  
150 g Cointreau® 60% vol.

Boil water and sugar. Add coffee extract and Cointreau®. Set aside.

### 5. COFFEE PRALINE

500 g Callebaut Pra-Clas hazelnut praline  
10 g instant coffee

Mix instant coffee with hazelnut praline.

### 6. COFFEE MOUSSE

125 g coffee beans  
13 g gelatin leaves  
440 g cream (40% fat) (1)  
375 g milk  
125 g eggs  
220 g egg yolks  
20 g instant coffee  
7 g Fleur de sel  
375 g Callebaut 823 milk chocolate 34%  
1 l cream (40% fat) (2)

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COINTREAU



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GASTRONOMIE

Roast the coffee beans. Soak the gelatin leaves in cold water. Mix egg yolks with brown sugar. Boil cream (1), milk, instant coffee and Fleur de sel, then pour on the mixture sugar-yolks. Heat again to 83°C (custard), add roasted coffee beans and leave to brew for 10 minutes. Add melted gelatin, strain through a sieve on the milk chocolate, then emulsify with a hand blender. Let cool to 38°C, before incorporating the lightly whipped cream (2).

## 7. ASSEMBLY

Cut regular strips (+/- 7 cm) in the Gianduja crispness.

Cut the chocolate sponge into strips to 7 cm in length and glue them on the sponge.

Soak the sponge with the Cointreau®-coffee syrup.

Using a pastry bag fitted with a smooth tip, spread the coffee ganache on the sponge.

Then place the frozen coffee mousse on the ganache.

Spray the logs with a mixture composed of 60% cocoa butter and 40% dark chocolate.

