



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

COINTREAU® EXOTIC CUP



THE CHEFS

Original creation by
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1. BANANA POUNDCAKE

For 9 / 12 pieces
95 / 122 g eggs
48 / 62 g sugar
29 / 37 g inverted sugar
29 / 37 g almond powder
46 / 59 g flour T55
2.8 / 3.6 g baking powder
86 / 111 g banana purée
29 / 37 g butter

Whisk together the eggs, sugar and inverted sugar. Add the almond powder, flour and baking powder. Stir in the banana purée and butter. Poach in 6 cm-diameter silicone half-spheres, 30 g per half-sphere. Cook at 160°C for 12 to 14 minutes.

2. PASSION FRUIT CHEESECAKE

For 41 / 12 pieces
400 / 117 g cream cheese
100 / 29 g eggs
65 / 19 g sugar
100 / 29 g passion fruit purée
20 / 6 g gelatin mass

Microwave the cream cheese for 10 to 15 seconds to soften the texture. Add the eggs, sugar and passion fruit purée. Mix and place in a stainless steel bowl. Film with two layers of cling film and cook in a double boiler. Pour the cooked mixture into a pouring bowl and add the gelatin mass. Mix and pour into 4 cm-diameter silicone half-spheres, 15 g per half-sphere. Cook at 120°C for 45 minutes.

3. COINTREAU® WHIPPED GANACHE

For 15 / 12 pieces
120 / 94 g cream (1)
14 / 11 g gelatin mass
8 / 6 g glucose
39 / 31 g white chocolate
153 / 120 g cream (2)
49 / 38 g Cointreau® 60%

Heat the cream (1), gelatin mass and glucose to 60/65°C. Pour over the white chocolate to form the ganache and mix. Add the cream (2) and Cointreau®, mix again. Cool and assemble.

4. COINTREAU® EXOTIC COULIS

For 20 / 12 pieces
80 / 47 g mango purée
40 / 24 g banana purée
30 / 18 g passion fruit purée
6 / 4 g sugar
1 g vanilla extract
30 / 18 g Cointreau® 60%

Mix all the ingredients together and mix, then pour into 2.5 cm-diameter silicone half spheres, or 7 g per half sphere. Freeze.

5. KAPPA JELLY

For 17 / 12 pieces
220 / 148 g water
74 / 50 g sugar
4 / 2.7 g Kappa powder

Add the sugar and Kappa powder mixture to the water. Boil and use around 80°C.

6. ASSEMBLY

35 g banana poundcake
15 g passion fruit cheesecake
20 g Cointreau® Chantilly
7 g Cointreau® exotic coulis
S.Q. vegetal jelly
Candied oranges zests

Pipe the Cointreau® whipped ganache on the passion fruit cheesecake and then use a spatula to create relief. Make a cavity with a melon scoop and hot water. Place on the banana poundcake. Dip the frozen coulis in the Kappa jelly, using a toothpick, then cool in the refrigerator. After cooling, place them in the cavity provided on the whipped ganache, then decorate with candied orange zest.

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