



RÉMY COINTREAU

GASTRONOMIE



SENSATION

THE CHEF

Original creation by
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Recipe for three 18 cm diameter rings with a height of 4.5 cm

1. HAZELNUT AND GRIOTTINES® COINTREAU® SPONGE

150 g egg whites
130 g caster sugar
80 g ground hazelnuts
60 g flour (type 55)
165 g Griottines® Cointreau®
Total weight: 585 g

In a mixer, use the whisk attachment to beat the egg whites and caster sugar. Gently add the sieved dry ingredients using a spatula. Divide the mixture between three 16 cm diameter rings (140 g in each), sprinkle with Griottines® Cointreau® and then bake in the oven at 160°C for about 16 minutes. Set aside for assembly.

2. COINTREAU® SYRUP

75 g syrup at 30° Baume
25 g water
25 g Cointreau® 60%
Total weight: 125 g

Mix all the ingredients together and thoroughly moisten the sponge before pouring on the raspberry preserve.

3. RASPBERRY PRESERVE

220 g raspberry purée
65 g inverted sugar
20 g caster sugar
10 g pectin NH
32 g gelatine
(6 g of 200 bloom gelatine powder and 26 g water)
4 g lemon juice
Total weight: 351 g

In a saucepan, heat the raspberry purée and the inverted sugar to 40°C. Add the sugar and pectin NH mixed together, bring to the boil and add the gelatine and lemon juice. Blend and pour 100 g of raspberry preserve on each hazelnut sponge. Place in the freezer.

4. DARK CHOCOLATE CREAM

80 g full-fat milk
80 g whipping cream
40 g egg yolks
17 g caster sugar
65 g dark couverture chocolate (66%)
14 g gelatine
(2 g of 200 bloom gelatine powder and 12 g water)
Total weight: 296 g

In a saucepan, make a custard with the milk, cream, eggs yolks and sugar, and cook to 85°C. Pour the custard over the dark chocolate and the gelatine. Blend and pour 100 g of this cream on each raspberry preserve-covered sponge, then add 30 g of cut up Griottines® Cointreau®. Place in the freezer.

5. VANILLA-COINTREAU® MOUSSE

500 g milk
2 vanilla pods
120 g egg yolks
105 g caster sugar
84 g gelatine
(12 g of 200 bloom gelatine powder and 72 g water)
500 g whipped cream
75 g Cointreau® 60%
Total weight: 1384 g

Make a custard with the milk, the split and scraped vanilla pod, egg yolks and caster sugar. Add the gelatine and blend. Cool to 30°C and then add the whipped cream and Cointreau®. Put 100 g of vanilla- Cointreau® mousse in three 12 cm rings which will be used for decoration and freeze. Keep the rest for the assembly.

6. RED MIRROR ICING

150 g water
300 g glucose
300 g caster sugar
200 g sweetened condensed milk
140 g gelatine

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(20 g of 200 bloom gelatine powder and 120 g water)
300 g white chocolate
5 g fat-soluble red food colouring
Total weight: 1395 g

In a saucepan, heat the water, caster sugar and glucose to 103°C. Pour over the sweetened condensed milk and gelatine, and then over the white chocolate and red food colouring. Refrigerate overnight. The following day, heat the glaze to 40°C and let cool to 30-35°C before use.

7. ASSEMBLY AND FINISHING

Assemble upside down: place three 18 cm diameter rings on a baking tray covered with a polyethylene sheet, put 300 g of vanilla-Cointreau® mousse in each ring and insert the hazelnut sponge, raspberry preserve and dark chocolate cream bases. Place in the freezer. Unmould the desserts and place the 12 cm vanilla-Cointreau® mousse discs on the top. Glaze everything with the red mirror icing. Decorate with a band of crystallized dark chocolate, and a few rose petals and Griottines® Cointreau®.

INDIVIDUAL SENSATION

Recipe for 20 individual cakes 4.5 cm high with a diameter of 6 cm. The procedures are identical.

1. Hazelnut sponge

Halve the recipe, use approximately 10 g for each one in 4 cm diameter Flexipan® moulds.

2. Cointreau® syrup

Halve the recipe.

3. Raspberry preserve

Halve the recipe, use approximately 7 g for each hazelnut sponge in 4 cm diameter Flexipan® moulds.

4. Dark chocolate cream

Halve the recipe, use approximately 7 g of cream for each hazelnut sponge covered with raspberry preserve in 4 cm diameter Flexipan® moulds.

5. Vanilla-Cointreau® mousse

Halve the recipe. Pour about 5 g into 4 cm diameter Flexipan® moulds for the decoration. Use the rest for the assembly.

6. Icing & decoration

Same recipe.

