



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

MEMORY



THE CHEF

Original creation by
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Recipe for 1 frame 60 x 40 cm

1) TANZANIA CHOCOLATE MARSHMALLOW

650 g sugar
210 g inverted sugar (1)
30 g extra brut cocoa powder
225 g water
250 g gelatine mass
300 g inverted sugar (2)

Bring the sugar, the inverted sugar (1), the cocoa powder and the water to 112°C.

Dissolve the gelatine mass.

Emulsify with the inverted sugar (2).

pour into frame and leave to crystallize.

2) ASSEMBLY

Cut in Cointreau® bottle shape.

Coat with the Tanzania dark chocolate (Cacao Barry).

Insert the stick and leave to crystallize.

Flame with Cointreau® at the last minute.



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