



RÉMY COINTREAU

GASTRONOMIE



COINTREAU® SUSPENSE

THE CHEF

Original creation by
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Pastry European Champion in 2011



Recipe for 15 people

1. HAZELNUT DACQUOISE

- 115 g hazelnut powder
- 115 g icing sugar
- 45 g brown sugar
- 125 g egg whites
- 2 g cinnamon

Sift together icing sugar, lightly toasted hazelnut powder and cinnamon. Beat egg whites by quickly adding brown sugar in order to achieve an optimal consistency of whipped egg whites. Finally add the sifted mixture. Bake in a deck oven at 200°C with opened vent.

2. FRUIT INSERT

- 150 g orange
- 200 g mango
- 50 g banana
- 150 g pineapple
- 150 g sugar
- 100 g orange juice
- 60 g Cointreau® 60%
- 6 g pectin NH

Cook almost all the sugar until you obtain a pale golden caramel (reserve about 15 g). Stop cooking with orange juice. Add the diced fruits and give a light broth. Then stabilize with pectin. Mix the remaining 15 g of sugar with Cointreau®. Pour into ring.

3. CHOCOLATE CREAM

- 188 g whipping cream
- 188 g whole milk
- 75 g egg yolks
- 40 g sugar
- 2 cloves

Infuse the cloves in milk and cream. Then prepare a custard. Hot, take 375 g of custard and emulsify with the spatula with 142 g of chopped Gianduja chocolate (as for a ganache) in order to obtain a smooth, shiny and elastic texture. Mix hot. Pour the cream over the fruit insert.

4. CHOCOLATE MOUSSE

- 3 g gelatin
- 107 g milk
- 175 g Caribbean chocolate
- 215 g whipped cream

Warm the milk. Add the gelatin. Gradually pour over the chocolate to obtain a ganache. Then carefully fold in the whipped cream.

5. SPONGE WITHOUT FLOUR

- 30 g butter
- 25 g egg yolks
- 125 g egg whites
- 42 g sugar
- 105 g Caribbean chocolate

Melt the chocolate at about 40-45°C. Meanwhile, beat egg whites with sugar. As soon as they are whipped, mix with the yolks, then with a spatula, add melted chocolate and butter, previously lightened with a part of whipped whites. Cook at 180°C, with opened vent.

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6. GLAZE

225 g icing paste
50 g Guanaja couverture
150 g UHT cream
50 g glucose
100 g sugar syrup at 30°C
20 g Cointreau® 60%
25 g cocoa paste

7. CRISP CHOCOLATE LEAVES

Necessary for the assembly

8. DECORATION

Chocolate glaze
Pieces of chocolate
Kumquat and cinnamon stick

