



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

SWIRL

THE CHEF

Original creation by
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Pastry Chef,
Antwerp, Belgium



Recipe for 24 individual pieces

1. COINTREAU® MANGO SUDACHI CREAM

- 500 g sudachi puree
- 500 g Les vergers Boiron mango puree
- 375 g eggs
- 300 g egg yolks
- 300 g sugar
- 375 g Professional Candia incorporation butter
- 90 g gelatin mass
- 50 g Cointreau® 60%

Heat puree with eggs, egg yolks and sugar to 83°C. Add gelatin mass. Mix and let cool to 38°C before adding Cointreau®. Incorporate butter (at room temperature) and mix with a hand blender. Spread in 3-cm diameter round moulds and freeze.

2. MANGO JELLY

- 225 g Les vergers Boiron mango puree
- 40 g Les vergers Boiron lime puree
- 25 g inverted sugar
- 8 g topping NH pectin
- 40 g sugar

Heat purees with inverted sugar. Mix pectin with sugar and add to the hot mixture. Boil and cook for a minimum of 2 minutes. Pour into «Swirl» Silikomart® moulds with a diameter of 4 cm and freeze.

3. CHOCOLATE SPONGE

- 140 g almond powder
- 140 g sugar (1)
- 140 g eggs
- 43 g egg yolk
- 174 g egg whites
- 107 g sugar (2)
- 57 g flour
- 50 g Callebaut cocoa powder 22/24%

Mix almond powder with sugar (1), eggs and egg yolks until to obtain a foamy mixture. Beat egg whites with sugar (2). Stir into the previous mixture, then add the flour and cocoa powder, sifted together. Pour 830 g of sponge onto a baking sheet and cook in the oven to 210°C for 7 minutes. Let cool before cutting into circles with a diameter of 4 cm.

4. PASTRY CREAM

- 500 g milk
- 50 g egg
- 40 g cream powder
- 125 g sugar

Boil milk and sugar. Mix cream powder and egg. Pour the boiling milk, mix well and boil again.

5. CHOCOLATE MOUSSE

- 625 g pastry cream
- 560 g Callebaut chocolate 70%
- 860 g cream 40% fat

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Pour the pastry cream onto the dark chocolate and mix to obtain a smooth emulsion. Incorporate the whipped cream to the preparation. Use immediately in «Stone» Silikomart® moulds (7 cm). Place gently the frozen inserts in mousse. Close with chocolate sponge. Freeze.

6. CRISPY PRALINE

350 g Callebaut hazelnut praline Pra-Clas
150 g Callebaut 823 milk chocolate 34%
300 g Barry feuilletine

Melt milk chocolate then mix with the praline. Add feuilletine. Spread the preparation between two baking sheets (3 mm). Cut in circles with a diameter of 3 cm. With a little chocolate mousse, stick the crispy circles on the cut chocolate sponge.

7. DARK GLAZE

300 g sugar
300 g glucose
150 g water
200 g sweetened condensed milk
140 g gelatin mass
300 g Callebaut chocolate 70%
Dark food colouring

Boil water, sugar and glucose. Add gelatin mass and condensed milk, then dark chocolate. Incorporate gently dark colouring using a hand blender. Store in refrigerator for a minimum of 24 hours. Use to 35°C.

8. ASSEMBLY

