



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

CAKE INTERPRETATION: RASPBERRY, SESAME & CHOCOLATE



THE CHEF

Original creation by
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World Ice cream Champion 2018, Belgium

Recipe for one 60 x 40 x 4 cm frame for about 40 people.



1. DARK CHOCOLATE CREAM

750 g Debic 35% fat cream
500 g milk
250 g sugar
10 g pectin
162.50 g egg yolks
500 g Callebaut® cocoa paste

Mix the sugar and pectin and then stir in the cream and milk. Bring to the boil. Incorporate the egg yolks and then the cocoa paste. Blend and set aside. When cold, pipe 2 kg per 60 x 40 cm frame.

2. RUBY CHOCOLATE CREAM

600 g Debic 35% fat cream
600 g milk
0.30 g raspberry red colouring
150 g atomized glucose
21 g pectin
900 g Callebaut® ruby chocolate RB1 47.3% cocoa
150 g Debic Crème butter

Mix the glucose and pectin then incorporate the cream, milk and red colouring. Bring to the boil. Incorporate the chocolate, then the butter. Blend and set aside. When cold, pipe 2 kg per 60 x 40 cm frame.

3. FEUILLETINE GLITTER

600 g Callebaut® almond and hazelnut paste:
PRAMANO-T14
150 g Callebaut® dark Gianduja
150 g Callebaut® feuilletine glitter
150 g toasted sesame seeds
60 g Debic Croissant butter

Melt the Gianduja and butter to 45°C. Add the almond and hazelnut paste. Then, incorporate the feuilletine glitter and sesame seeds into this mixture. Spread 1,100 g between two sheets of parchment paper in a 60 x 40 cm frame. Freeze. Cut into pieces.

4. ORANGE SPONGE CAKE

1,680 g 66% almond paste
1,120 g eggs
140 g T45 strong flour
140 g potato starch
14 g baking powder
504 g Debic Crème butter
28 g orange zest

Heat the almond paste then gradually incorporate the eggs. Beat the resulting mixture with the orange zest. Sift together the flour, potato starch and baking powder and mix them in. Add the melted butter. Pour into two frames of 60 x 40 cm of 1,800 g. Bake at 180°C for 15 minutes.

5. RASPBERRY FRUIT PASTE

1,200 g Les Vergers Boiron 100% raspberry purée
280 g glucose syrup
1,600 g sugar
64 g extra slow set pectin
20 g tartaric acid

Dry mix the sugar and pectin, then add the raspberry purée and glucose syrup. Bring to the boil. Add the liquid tartaric acid. Pour 3,000 g into a 60 x 40 cm frame.

6. ORANGE SYRUP

140 g sugar
140 g water
40 g Cointreau® 60% vol.

Boil the sugar and the water, when cool add the Cointreau®.

