



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

CAMILLE



THE CHEF

Original creation by
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World's Best Young Pastry Chef 2011
Escape from Paris, Taipei, Taiwan



Recipe for 4 cakes

COMPOSITION:

- 100 g Hazelnut praline crunch (20 cm diameter)
- 350 g Cointreau® 60% caramel cremeux (20 cm diameter)
- 1400 g Orange zest Joconde sponge (tray 60 X 40 then Cut with 6 inch ring)
- 220 g Mandarine confit with 6 inch ring
- 450 g Milk chocolate Cointreau® 60% chocolate mousse (18 cm diameter)
- Milk chocolate glaze
- Milk chocolate spray
- Gold powder + Cointreau® 60% (9,5 cm diameter)

1. HAZELNUT PRALINE CRUNCH

- 100 g Feuilletine
- 100 g Milk Chocolate 45%
- 100 g Hazelnut paste 100%
- 100 g Hazelnut praline

Melt the milk chocolate and add the hazelnut paste and praline. Combine with the feuilletine and mix all together. Spread into a 20 cm ring.

2. ORANGE JOCONDE ALMOND SPONGE

- 245 g Egg Whites
- 291,7 g Sugar N1
- 291,7 g Almond Powder
- 93,3 g Flour T55
- 4,7 g Cornstarch
- 3,1 g Salt
- 420 g Egg
- 58,3 g Sugar N2
- 52,5 g Butter
- 11,7 g Orange zest

Whisk egg whites with sugar N1 to a soft peak. On a separate bowl, beat eggs with the sugar N2. Pour the mix of eggs/sugar over the mix of egg white/sugar. Add the mix of flour,

cornstarch and salt already sifted. Stirr delicatly with a Maryse. Finish by the melted butter at 70°C and orange zest Scale 1400 g per tray 60X40, bake at 165°C 9+9 min.

3. COINTREAU® CAMEL CREMEUX

- 224 g Sugar N1
- 649,6 g Milk
- 4,5 Orange zest
- 2,2 Vanilla bean
- 98,6 g Egg yolk
- 33,6 g Sugar N2
- 50,4 g Cornstarch
- 4,5 g Gelatin 200 bloom
- 364 g Butter
- 1,1 g Salt
- 67,2 g Cointreau® 60%

Boil the milk and let infuse the orange zest and vanilla for at least 15 minutes. Caramelize the sugar N1 to get a golden brown color and deglaze with the hot liquid. Strain it. Combine together the egg yolk, sugar N2 and cornstarch. Make a pastry cream, add in the end the gelatin and cool it down to reach 40°C. Add the softten butter, salt, Cointreau® and blend it.

4. MANDARIN CONFIT

- 830,8 g Mandarin Puree
- 64,7 g Sugar
- 14,9 g NH Pectin
- 12,9 g Lime Puree
- 3,9 g Gelatin 200 bloom

In a saucepan, heat the mandarin puree until 40°C. Combine together the sugar and the pectin and add little by little to the liquid. Bring to boil all together during 15 secondes and finish by the lime juice. Add the gelatin.

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5. ORANGE COINTREAU® MILK CHOCOLATE MOUSSE

175,5 g Cream
175,5 g Milk
6,8 g Orange Zest
27 g Sugar
69,8 g Egg yolk
731,3 g Milk Chocolate 45%
618,8 g Cream
112,5 g Cointreau® 60%
11,3 g Gelatin 200 bloom

In a saucepan, bring to boil the cream and the milk. Let infuse the orange zest for at least 15 minutes. Make a «creme Anglaise» with the liquid, sugar and egg yolk. Strain over the melted chocolate and add the Cointreau®. Mix with the hand blender and cool it down at 37°C. Whip the cream softly and pour the ganache over the whipping cream.

6. MILK GLAZE

125 g Water
250 g Sugar
250 g Glucose Syrup
166,7 g Condensed Milk

16,7 g Gelatin 200 bloom
250 g Milk Chocolate

Bring to boil water, sugar and glucose together at 103°C. Add the condensed milk and gelatin. Mix well and pour over the chocolate. Mix with the hand blender and strain before to store. Heat at 30°C before to use it.

7. MILK CHOCOLATE SPRAY

250 g Milk Chocolate 45%
250 g Cocoa Butter

Blend all together.

8. ASSEMBLY

In a 20 cm diameter ring, spread 100 g of praline crunch, keep in the fridge. Make the Cointreau® caramel cremeux and pour 350 g over the praline crunch. Freeze it. Make the second part with the 6 inch orange sponge and spread the mandarin confit over it. Leave in the freezer. Finish by the milk chocolate mousse, pour 450 g and arrange the insert of sponge/confit. Spray the base of the entremets with a milk chocolate spray. Glaze the entremets and decorate.

