



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

## PRALINE : SEABUCKTHORN



THE CHEF

Originale creation by  
Dimitri SALMON,  
Best Chocolate maker of Belgium 2009  
La Dacquoise, Thuin, Belgium



### 1. SEABUCKTHORN COULIS

250 g Les vergers Boiron seabuckthorn purée  
100 g sugar (1)  
1 vanilla pod  
10 g NH95 pectin  
25 g sugar (2)  
15 g vanilla vinegar

Bring the purée, sugar (1) and vanilla pod to a boil.  
Then remove the vanilla pod before adding pectin and sugar (2)  
and bring to a boil for 2 minutes.  
Cool and soft with vinegar. Fill the moulds to a level of at one-  
third full.

### 2. SAO THOMÉ BLACK GANACHE WITH COINTREAU®

193 g Duo Debec cream  
48 g glucose syrup  
215 g Sao Thomé dark chocolate Callebaut®, 70% of cocoa  
23 g Debec 'Laiterie Constant' butter  
20 g Cointreau® 60% vol.

Heat cream and glucose syrup to 75/80°C. Pour half the mixture  
over chocolate pebbles. Combine using a rubber spatula, add  
the remaining cream and mix to emulsify.

When the temperature of the ganache reaches 35/40°C, add  
the butter cooled at room temperature (about 18°C) in pieces  
and the

Cointreau®, and mix again. Pour the ganache to a temperature  
of 34/36°C into moulds. Leave to crystallize for 24-36 hours to  
16/18°C and a hygrometry rate of 60%.

### 3. SPRAY MIXTURE

160 g Callebaut® cocoa butter  
240 g Callebaut® Velvet white chocolate, 33,1% of cocoa  
Mona Lisa® Flower Powers :  
1 yellow Flower Power  
7 red Flower Power

Melt the ingredients and mix with the colourings. Spray to 29°C.

### 4. ASSEMBLY

Colour the moulds with the orange colouring, then white  
colouring. Line each mould with Arriba chocolate and let harden.  
Fill a third of the mould with the seabuckthorn coulis, let harden  
and finish by adding the ganache. Sprinkle 3 g of Brazilian  
chocolate chips in each praline. Let harden and close the moulds.

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