



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

COINTREAU® PRALINE

Original creation by
Valentin GENEVAZ,
1st prize of 2022 Swiss Competition
Final with young confectioners



1. TIMUR BAY MACADAMIA NUT GIANDUJA

150 g Macadamia nut
150 g icing sugar
135 g milk couverture
50 g Timur bay shortbread

Roast Macadamia nuts until desired lightly. Mix them with icing sugar. Add the tempered milk couverture, then the mixed shortbread. Temper to 28.5°C before use.

2. CANDIED ORANGE PASTE

250 g candied oranges
20 g Cointreau® 60% vol.

Mix candied oranges then soften the orange paste with Cointreau®.

3. TIMUR BAY SHORTBREAD

150 g butter
95 g icing sugar
30 g cornstarch
1 g salt
55 g eggs
250 g unbleached all-purpose flour
20 g mixed Timur bays

Mix butter with icing sugar. Gradually add tempered eggs. Incorporate flour, Timur bays and salt. Mix until obtaining a homogeneous paste. Allow to sit one night in a refrigerator. Roll out the dough finely and bake for about 12 minutes to 175°C in a convection oven.

4. ASSEMBLY

Temper the coloured cocoa butters to 30.5°C.
In cavities, brush successively 3 layers of cocoa butter, in this order: red, orange, then white.
Mold with black couverture. Leave to crystallize.
Fill 1/3 of candied orange paste, complete with tempered Gianduja.
Leave to crystallize then close the mold.
Unmold when crystallization is optimal.

COINTREAU



MOUNT GAY
Est. 1703 Barbados Rum



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