



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

THE SAINT SYLVESTRE 2018

THE CHEF

Original creation by
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Recipe for one frame 35.5 cm x 28 cm by 4 cm height
Will make 4 small cakes of 6 persons or 27 individual portions

COMPOSITION : Lime almond sponge, exotic cream and Griottines® Cointreau®,
coco Cointreau® cream, white chocolate whipped cream.



1. LIME ALMOND SPONGE

150 g whole eggs
60 g egg yolks
180 g caster sugar
160 g egg whites
80 g caster sugar
200 g almond powder
50 g T55 flour
3 lime zest
120 g unsalted butter, melted
Total weight: 1 000 g

In a beater with a whisk, blanch the whole eggs with egg yolks and caster sugar. In the same time, whisk the egg whites with caster sugar. Mix the two together, then incorporate the almond powder and the flour then add the melted butter and the lime zest. Spread in a stainless steel frame 35.5 cm x 28 cm. Bake in a fan oven at 170°C for 14 minutes. Take out from the oven and put on a wire rack without removing the frame.

2. EXOTIC CREAM & GRIOTTINES® COINTREAU®

700 g mango puree
200 g banane puree
100 g passion puree
140 g caster sugar
20 g cornflour
8 g pectine x 58
160 g unsalted butter
112 g gelatine mass
(16 g gelatine powder 200 blooms and 96 g water)
350 g Griottines® Cointreau®
Total weight: 1 790 g

In a pan, warm the fruit purees, then add slowly the sugar mix with the cornflour and pectin x58. Give a boiled then mix with the butter and gelatine mass. Leave it too cool down and pour on the lime almond sponge. Spread the Griottines® Cointreau® and blast freeze.

3. CREAM COCO COINTREAU®

350 g coco puree
75 g egg yolks
60 g caster sugar
25 g custard powder
15 g unsalted butter
28 g gelatine mass
(4 g gelatine powder 200 blooms and 24 g water)
55 g Cointreau® 60% vol.
160 g whipped cream
Total weight: 768 g

Make a pastry cream with coco puree, egg yolks, caster sugar and custard powder, then add the butter. Cool down on a stainless steel tray and cling film on contact. When cold, smooth the cream with a whisk and add the melted gelatine mass, the Cointreau® and the whipped cream. Pour on the top of the exotic cream and blast freeze.

4. WHITE CHOCOLATE WHIPPED CREAM

650 g whipping cream
14 g gelatine mass
(2 g gelatine powder 200 blooms and 12 g water)
325 g white chocolate (zephyr)
Total weight: 989 g

In a pan, warm the cream and add the melted gelatine mass. Pour in two time on the white chocolate, blitz all and cool down to 4°C. The day after, whisk in the beater with a whisk, use straight away.

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5. ASSEMBLY AND FINISHING

Remove out stainless frame. Pipe with a No 10 nozzle the white chocolate whipped cream in serpentine. Put on top a plastic sheet and press slightly then blast freeze.

Remove the plastic sheet and spray with a warm neutral glaze on top. In the little whole, fill with an orange glaze.

Cut the frame in 4 cakes for 6 persons. Decorate with orange segments, Griottines® Cointreau® and coco shavings.

THE INDIVIDUALS

Recipe for a frame 35,5 cm x 28 cm x 4 cm height, will give 27 individual portions of 11 cm length x 3 cm wide.

Make same decoration as the large cake.

