

COINTREAU

CHRISTMAS INSPIRATION



THE CHEF

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Recipe for 3 desserts measuring 18 cm in diameter and 4.5 cm high

Composition: Choux pastry sponge, red fruit confit, **Cointreau®** orange bavaoise, ivory glaze.

1. CHOUX PASTRY SPONGE

70 g milk
 70 g blackcurrant purée
 100 g butter
 140 g flour
 170 g egg yolks
 100 g eggs
 250 g egg whites
 20 g caster sugar
 80 g staboline
 S.Q. red coloring
 Total weight: 1000 g

Make a choux pastry: boil the milk and blackcurrant purée with the butter. Remove from the heat, add the flour, then gradually add the egg yolks and eggs. Gently fold in the egg whites, beaten with the caster sugar, staboline and red food coloring. Spread into a 35 x 56 cm Flexipat tray, 1 cm high. Bake in a convection oven at 180°C for about 10 to 12 minutes. Remove from the oven, allow to cool slightly, then turn the sponge sheet over onto a sheet of paper. Place in the refrigerator for at least 3 hours, then remove the Flexipat. Normally, the Flexipat side will be smooth without the sponge skin. Cut 3 strips 57 cm long and 4.5 cm wide to line the rings, then 3 rings ø 16 cm for the base of the desserts.

2. RED FRUITS CONFIT

180 g strawberry purée
 180 g raspberry purée
 90 g blackcurrant purée
 75 g inverted sugar
 35 g caster sugar
 12 g NH pectin
 63 g gelatin mass (9 g gelatin powder 200 blooms and 54 g water)
 Total weight: 635 g

Heat the purées with the inverted sugar, add the caster sugar and pectin mixture and bring to a boil, then add the gelatin mass. Pour 200 g of confit into 16 cm diameter Flexipan molds. Place in the freezer. Set aside for assembly.

3. COINTREAU® ORANGE BAVAROISE

280 g milk
 1 orange, zested, to infuse in the milk
 80 g caster sugar
 90 g egg yolks
 63 g gelatin mass (9 g gelatin powder 200 blooms and 54 g water)
 280 g whipped cream
 20 g **Cointreau®** 60%
 Total weight: 813 g

Pour the boiling milk and orange zest over the egg yolks and caster sugar, which have been beaten together until pale, and cook at 85°C for a few minutes. Stir in the gelatin mixture. Leave to cool completely, then gently fold in the **Cointreau®** and whipped cream.

4. ASSEMBLY AND FINISHING

Place a strip of Rhodoid in 18 cm diameter rings, then line with a strip of choux pastry sponge. Place a 16 cm diameter disc of choux pastry sponge on top. Pour in 150 g of **Cointreau®** orange bavaoise. Arrange a insert of red fruits confit on top. Pour in 100 g of **Cointreau®** orange bavaoise. Place a choux pastry sponge disc on top, then pour the rest of the **Cointreau®** orange bavaoise into the 3 rings. Place in the freezer. Unmold. Glaze with neutral coating. Decorate the top with a few red fruits (strawberries, raspberries, blackberries, redcurrants, blueberries, etc.), a coconut marshmallow belt and a dark chocolate belt buckle.

