



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

## THE SAINT SYLVESTRE n° 4

THE CHEF

Original creation by  
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Recipe for around 60 people (one mould 60 cm long, 40 cm wide and 4 cm deep)

### 1. SWEET ALMOND PASTRY

240 g softened butter  
4 g table salt  
180 g icing sugar  
60 g ground almonds  
100 g whole eggs  
120 g plain flour  
350 g plain flour  
2 g vanilla powder

Using a flat beater, knead all the ingredients together except the second portion of flour (350 g). When the mixture is smooth and even, add the rest of the flour and fold well into the mixture without overworking the dough. Leave to cool in the refrigerator for several hours at 5°C. Roll the dough out in a layer 3/4 mm thick using a rolling machine and cut a rectangle measuring 60 cm by 40 cm (use the frame you are going to use for the assembly as a guide). Place on a sheet of Silpain® or greaseproof paper and pre-bake in a convection oven at 175°C for around 14 minutes.

### 2. RICH DRIED FRUIT AND GRIOTTINES® COINTREAU® SPONGE

345 g softened butter  
345 g caster sugar  
345 g ground almonds  
290 g whole eggs  
55 g potato starch  
345 g confectioner's custard  
80 g Cointreau® 60%  
180 g candied orange peel cubes  
300 g soft dried apricot cubes  
540 g drained Griottines® Cointreau®  
140 g whole grilled hazelnuts  
100 g green pistachios  
160 g raw grilled almonds

Using a flat beater, mix the butter, caster sugar, ground almonds, eggs and potato starch, taking care not to overwork the mixture. Blend in the confectioner's custard and the Cointreau®. Using a piping bag fitted with a 12 mm tip, pipe the cake mix onto the sweet pastry prepared in the previous step, and evenly scatter with the dried fruit and Griottines® Cointreau®. Cover with a sheet of greaseproof paper, smooth down firmly and bake in a convection oven at 180°C for around 25 minutes. Remove the greaseproof paper and continue baking at 160°C for around 12 minutes. Once removed from the oven, soak lightly with the Cointreau® syrup and leave to cool.

### 3. COINTREAU® SOAKING SYRUP

100 g 30° Baumé syrup  
35 g water  
25 g Cointreau® 60%

Mix all the ingredients together.

### 4. RASPBERRY COULIS

1200 g raspberry purée  
100 g caster sugar  
100 g glucose  
238 g gelatine mass\*

In a saucepan, heat one third of the raspberry purée along with the caster sugar and glucose syrup. Add the gelatine. Make sure the gelatine is completely melted before blending in the rest of the raspberry purée. Set aside for assembly.

### 5. COINTREAU® AND NOUGAT CREAM

120 g egg yolks  
140 g caster sugar  
170 g whipping cream (35% fat)  
170 g whole milk  
154 g gelatine mass\*

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COINTREAU

RÉMY MARTIN  
COGNAC FINE CHAMPAGNE

MOUNT GAY  
Barbados Rum 1703

ST-RÉMY

PORT CHARLOTTE

THE BOTANIST  
ISLAY DRY GIN

METAXA®

Griottines®  
COINTREAU

Jacobsen®

Père MAGLOIRE®



RÉMY COINTREAU

GASTRONOMIE

310 g nougat cream  
75 g Cointreau® 60%  
1170 g whipped cream

Cream the egg yolks and the caster sugar. Bring the milk and whipping cream to the boil and add to the mixture. Heat to 85°C and then filter using a fine strainer. Add the gelatine mixture and the nougat cream. Cool to 40°C and add the Cointreau® and the whipped cream. Set aside for assembly.

## 6. MONTAGE ET FINITION

Take the frame used to bake the sweet pastry and the rich dried fruit and Griottines® Cointreau® cake. When the cake is completely cool, pour the raspberry coulis over it and deep freeze. Finish by covering with Cointreau® and nougat cream

and smoothing well. Place the cake in the deep freezer. Ice with a neutral icing to add the finishing touch. Cut the dessert into servings of the desired size and decorate.

\* Gelatine mass: For every 100g of 200 bloom gelatine powder, use six times as much water (600g) to create 700g of gelatine mass. The simplest method is to weigh out quantities of the prepared gelatine mass and melt it in the microwave. Once prepared, store in the refrigerator and use within 5 days.

