



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

## FROZEN CHEESE CAKE LOG



THE CHEF

Original creation by  
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Recipe for 2 log moulds

### 1. CHEESE CAKE ICE CREAM

2 072 g whole milk  
830 g cheese cake  
80 g trimoline  
320 g caster sugar  
8 g de stabiliser  
140 g 0% fat milk powder  
320 g atomised glucose  
30 g Cointreau® 60%  
Total weight: 3 800 g

In a saucepan, bring the milk, cheese cake and trimoline to the boil. Add the caster sugar - stabiliser - milk powder - atomised glucose mixture and heat to 85°C. Mix well. Cool rapidly to 40°C. Stir in the Cointreau®. Leave to mature in the refrigerator for 4 hours minimum. Mix. Turbine.

### 2. CHEESE CAKE PARFAIT

250 g sweetened condensed milk  
1 g salt  
100 g glucose  
25 g butter  
100 g cheese cake  
200 g egg yolks  
40 g caster sugar  
470 g 35% fat cream  
Total weight: 1 186 g

In a saucepan, bring the condensed milk, salt, glucose, butter and cheese cake to the boil. Pour over the whitened egg yolks and caster sugar. Heat the mixture to 83°C and whisk until completely chilled. Fold in the whipped cream. Pour the parfait into a Flexipan® frame (40 x 60 cm). Freeze.

### 3. MANGO CREAM

20 g silver leaf gelatine  
1 000 g mango puree  
115 g caster sugar  
30 g butter  
140 g almond paste 50%  
15 g Cointreau® 60%  
Total weight: 1 320 g

Soak the gelatine in cold water with ice cubes for at least 20 minutes. In a saucepan, heat the mango puree with the caster sugar, butter and almond paste. Add the drained gelatine, then the Cointreau® and blend. Pour into a Flexipan® frame (40 x 60 cm). Freeze.

### 4. MANGO PASSION SORBET

675 g water  
70 g trimoline  
280 g caster sugar  
18 g stabiliser  
480 g atomised glucose  
1 800 g passion fruit puree  
500 g mango puree  
Total weight: 3 823 g

Bring the water and trimoline to the boil in a saucepan. Add the caster sugar-stabiliser-atomised glucose mixture and bring to the boil. Stir in the puree and blend. Place in the fridge for at least 4 hours. Blend. Turbine.

### 5. ITALIAN MERINGUE

450 g caster sugar  
30 g glucose  
100 g water  
225 g egg whites  
Total weight: 805 g

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In a saucepan, cook the caster sugar, water and glucose at 118°C. Pour over the frothy egg whites and whisk until completely cooled.

## 6. BRETON SHORTBREAD WITH 2 LEMONS

- 310 g softened butter
- 150 g icing sugar
- 1 g salt
- 50 g whole eggs
- 175 g almond powder
- 325 g flour
- 15 g baking powder
- 2 zested limes
- 2 zested lemons
- Total weight: 1 026 g

Using a paddle attachment, gently combine the softened butter, icing sugar and salt. Add the whole eggs and almond powder, then the sifted flour and baking powder. Roll out to 2.2. Cut into strips 18 cm long x 8 cm wide. Bake 14 minutes at 160°C in a fan oven. Once out of the oven, sprinkle with Micryo® butter and set aside.

## 7. ASSEMBLY AND FINISHING

### Mango cream:

Cut the mango cream into 55 x 3 cm rectangles. Set aside in the freezer.

### Cheese cake parfait:

Cut 2 strips 4 cm wide by 55 long and 2 strips 6 cm wide by 55 long. Set aside in the freezer.

### Mango passion sorbet:

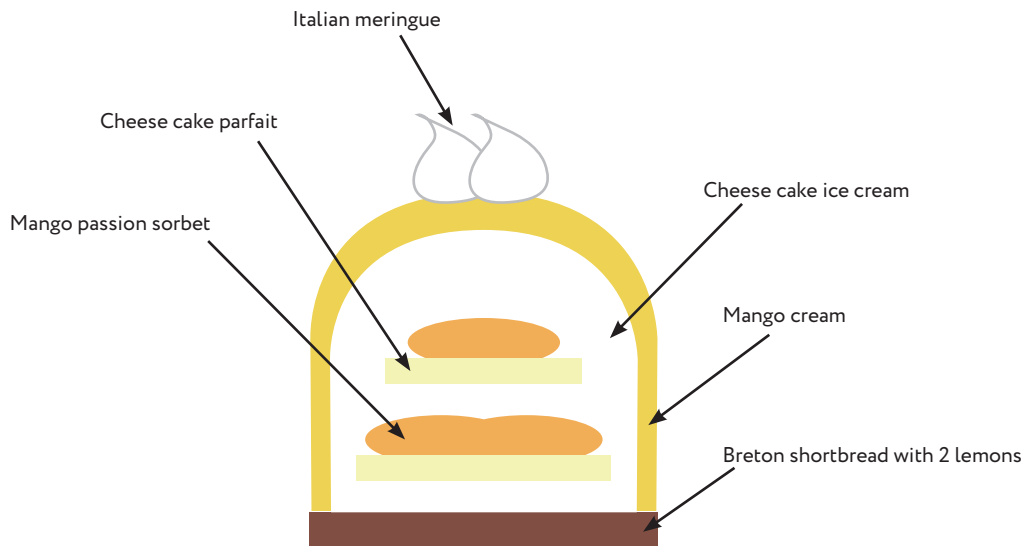
Pipe some mango passion sorbet onto each strip of cheese cake parfait using a pastry bag and a plain 10 mm tip. Set aside in the freezer.

### Assembly:

Line a 55 x 7 cm log tray with rhodoid. Place the rectangle of mango cream. Pipe the cheese cake ice cream. Place a 4 cm wide strip of frozen parfait. Pipe the cheese cake ice cream. Place a 6 cm wide strip of frozen parfait. Pipe the cheese cake ice cream. Smooth out the edges of the log mould. Place a base of Breton shortbread with 2 lemons. Freeze. Unmould.

### Finishing:

Cover the log with neutral icing. Line the log with a milk chocolate cornet. Cut into 18 cm logs. Decorate with the Italian meringue. Garnish with pieces of fresh mango and gold.



COINTREAU

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