



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

## COINTREAU® MANGO CHARLOTTE



THE CHEFS

Original creation by  
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Recipe for 1 entremets of 6 people

### 1. JAPANESE SPONGE

93 g flour T55  
2,9 g baking powder  
66 g butter  
131 g milk  
169 g egg yolks  
75 g egg whites (1)  
241 g egg whites (2)  
183 g sugar

Sift the flour and baking powder. Boil the butter and milk and pour over the flour. Put everything back in the saucepan and dry lightly. Cool to 50°C. Microwave the yolks and whites (1) to 37/38°C and gradually add to the previous mixture. The final temperature should be around 40/45°C. Beat the egg whites (2) with the sugar until they form soft peaks. Add this meringue to the previous mixture. Spread on 40 x 60 cm baking sheet. Cooking in convection oven: 170°C, speed 2, damper open, for 15 minutes. After cooling, cut 3 discs 12 cm in diameter per entremets and 15 x 45 cm strip, per entremets.

### 2. EXOTIC CONFIT

94 g passion fruit puree  
94 g mango puree  
15 g sugar  
3,4 g pectin NH  
0,9 g gelatin 200 blooms

In a saucepan, bring the purees to 40°C. Combine the sugar and pectin and gradually add to the purees. Bring to a boil. Hydrate the gelatin powder and then add to the confit, out of the fire.

### 3. COINTREAU® BAVAROISE

18 g cream (35% fat)  
18 g milk  
12 g egg yolks  
13 g sugar

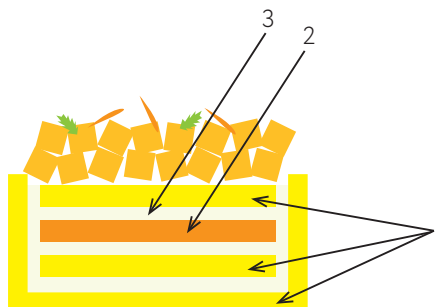
1,8 g gelatin 200 blooms  
9 g Cointreau® 60%  
103 g whipped cream (35% fat)

Bring the cream, milk, yolks and sugar to 85°C. Strain and add the hydrated gelatin. Cool to 27/30°C. Incorporate the Cointreau®. Mix. A 10/12°C, add the whipped cream.

### 4. ASSEMBLY & FINISHING

900 g japanese sponge  
125 + 75 g exotic confit  
75 g x 2 layers of Cointreau® bavaroise  
150 g fresh mango cubes  
Icing sugar  
Candied orange zest  
Lemon balm leaves

Apply a strip of Japanese sponge inside a 15 cm circle. Pour 125 g of exotic confit into a 12 cm circle and freeze. Mix the remaining confit with 75 g of fresh mangoes, diced (1.5 cm). Place the first cookie (12 cm) at the bottom of the circle. Place 75 g of Cointreau® bavaroise for the first layer. Place a second sponge and pipe 30 g of Cointreau® Bavaroise. Place the frozen confit insert and pipe 45 g of Cointreau® Bavaroise. Place the third sponge, press lightly. Freeze. Sprinkle with icing sugar the edges of the charlotte. Spread the fresh mango-exotic confit mixture on top. Decorate with candied orange zest and some lemon balm leaves.



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