



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

COINTREAU® CHOCOLATE CANDIES

THE CHIEF

Original creation by
Jean-Pierre WYBAUW,
Master Confectioner and Chocolate maker



MOUSSE WITH COINTREAU®

400 g cream 35% fat content
700 g milk couverture
300 g white chocolate
150 g butter
60 g Cointreau® 60% vol.
20 g orange zests

Chop and infuse the zests in the Cointreau®. Bring the cream to the boil and pour onto the chocolates. Make a ganache and leave to cool. Add the kneaded butter, then the Cointreau® with the zests. Mix until to obtain a smooth mass. Using a pastry bag fitted with a fluted tip, shape roses on a chocolate circular base. Let cool to set chocolate. Cover the roses with pre-crystallized dark or milk couverture.

FRUITY GANACHE WITH COINTREAU®

Ingredients for the base :

400 g Gianduja
70 g biscuit crunch

Spread a fine coat of pre-crystallized milk couverture on a paper sheet. Put a 280 x 380 x 12 mm frame.
Mix the biscuit crunch with the pre-crystallized Gianduja.
Spread this mixture in the frame and leave to cool.

Ingredients for the fruity ganache:

300 g butter
60 g inverted sugar
300 g white peaches puree
600 g milk couverture
90 g Cointreau® 60% vol.

Mix the butter with the inverted sugar. Add the puree at room temperature, then incorporate the pre-crystallized couverture and the Cointreau®.

Spread immediately on the basis of crunch Gianduja. Smooth. Leave to set (17°C). When the ganache is completely crystallised, unmould and cut with a guitare cutter to the requested dimensions. Coat with dark couverture. Decorate with a chocolate's silkscreen.

COINTREAU



MOUNT GAY®
Est. 1703 Barbados Rum

ST-RÉMY

PORT CHARLOTTE

THE BOTANIST
ISLAY DRY GIN

METAXA®



Jacobert®

Père MAGLOIRE®