

COINTREAU

VENDÔME



THE CHEF

Original creation by
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Recipe for 20 individual pieces

Composition: Joconde sponge, pistachio dacquoise,
Cointreau® orange bavaoise, hazelnut praline mousse.

1. SPECIAL JOCONDE SPONGE

125 g almond powder
125 g icing sugar
35 g flour
10 g trimoline
100 g whole eggs (1)
100 g whole eggs (2)
110 g egg whites
25 g caster sugar
Total weight: 630 g

Whisk together almond powder, icing sugar, flour, trimoline and eggs (1). Add eggs (2). Beat for approximately 15 minutes. Add the egg whites beaten with caster sugar. Spread the sponge on a Silpat® sheet. Bake in a convection oven at 220°C for 6 to 7 minutes. Remove the sponge from the baking sheet as soon as it comes out of the oven. Leave to cool. Cut 4 cm wide by 18 cm long strips to line stainless steel circles.

2. PISTACHIO DACQUOISE

150 g egg whites
50 g caster sugar
20 g pistachio paste
115 g almond powder
135 g icing sugar
20 g flour
25 g crushed pistachios
Total weight: 515 g

Whisk the egg whites with the caster sugar to make meringues. Soften the pistachio paste with a little of the whipped egg whites, then fold in the sifted mixture : almond powder, icing sugar, flour and lightly toasted crushed pistachios. Place on a 33 x 33 cm Flexipat®. Bake in a convection oven at 170°C for about 12 to 14 minutes. Set aside. Cut 5 cm diameter discs.



3. COINTREAU® ORANGE BAVAROISE

185 g milk
1 orange : zest to infuse in milk
55 g egg yolks
50 g caster sugar
42 g gelatin mass (6 g gelatin powder 200 blooms and 36 g water)
15 g **Cointreau®** 60%
185 g whipped cream
Total weight: 532 g

Pour the milk over the eggs and cook at 85°C for a few minutes. Stir in the gelatin mass. Allow to cool completely before gently folding in the **Cointreau®** and whipped cream.

4. HAZELNUT PRALINE MOUSSE

65 g syrup to 30°B
40 g egg yolks
28 g gelatin mass (4 g gelatin powder 200 blooms and 24 g water)
115 g hazelnut praline
250 g whipped cream
Total weight: 498 g

Make a sabayon: cook the syrup to 30°B. Add egg yolks and cook to 80°C. Whip until completely cooled. Incorporate the melted gelatin mass, then the hazelnut praline and finally the whipped cream.

5. COINTREAU® PUNCH

125 g syrup to 30°B
25 g water
25 g **Cointreau®** 60%
Total weight : 175 g

Mix the ingredients together

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6. COINTREAU® MASCARPONE CHANTILLY

500 g whipping cream
 80 g mascarpone
 20 g icing sugar
 30 g Cointreau® 60%
 Total weight: 630 g

In a mixer, whip the whipping cream, mascarpone and icing sugar. Add Cointreau®. Use immediately.

7. ASSEMBLY AND FINISHING

Line circles ø 6 cm and 4 cm high with the joconde cookie.
 Place a disk of pistachio dacquoise soaked in Cointreau® punch on the bottom.
 Pour Cointreau® orange bavarise halfway up.
 Freeze.
 When the bavarise is frozen, pour the hazelnut praline mousse.
 Freeze again.
 Pipe Cointreau® mascarpone chantilly and decorate with orange supreme and crushed pistachio pieces.

