



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

ORANGE HEART VALENTINE'S DAY



THE CHEF

Original creation by
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Recipe for 5 entremets (ø 12.8 x 4 cm)

1. HAZELNUT SPONGE

76 g butter
48 g sugar (1)
76 g egg yolk
52 g flour
100 g hazelnut powder
68 g egg white
44 g sugar (2)
Total weight: 464 g

Make a meringue with the egg white and sugar (2). Mix the softened butter, sugar (1) and egg yolk before adding the sifted flour and hazelnut powder. Add meringue. Pour onto a 40 x 60 cm baking tray and bake in a fan-assisted oven at 170°C for 15 minutes.

2. CITRUS CONFIT

300 g orange purée
30 g glucose syrup
53 g sugar
4,5 g NH pectin
15 g lemon juice
Total weight: 403 g

Heat together the purée, glucose syrup and 2/3 of the sugar. Mix remaining sugar with pectin and stir into purée. Boil for 1 minute, stirring with a whisk. Remove from heat and add lemon juice. Set aside at 4°C.

3. COINTREAU® SYRUP

250 g orange purée
200 g sugar
30 g Cointreau® 60%
Total weight: 480 g

Boil purée and sugar for 2 minutes. Cool to 40°C before adding Cointreau®.

4. CITRUS COULIS

320 g orange purée
72 g sugar
10 g NH pectin
33,5 g gelatin mass
8 g lemon juice
Total weight: 444 g

Boil the purée and sugar-pectin mixture for 2 minutes. Remove from heat and add melted gelatin and lemon juice. Pour into 10.5 x 1 cm inserts.

5. COINTREAU® CITRUS MOUSSE

300 g citrus confit
120 g whole egg
30 g sugar
105 g butter
120 g gelatin mass
90 g egg yolk
645 g whipped cream
42 g Cointreau® 60%
Total weight: 1 452 g

Cook the citrus confit, eggs and sugar in a bain-marie at 85°C, stirring with a whisk. Cool to 50°C. Add butter and continue cooling. Melt the gelatin mass and mix with the egg yolk before adding to the mixture. Incorporate the whipping cream and Cointreau® to reach a temperature of 28-30°C. Use directly.

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6. ASSEMBLY

90 g hazelnut sponge
12 g Cointreau® citrus confit
10 g Cointreau® syrup
80 g citrus coulis
240 g Cointreau® citrus mousse
Total weight: 452 g

Cover the bottom of the circle (ø 12.8 cm, height 4 cm) with cling film, then place a plastic disk (ø 8 cm, thickness 5 mm) in the center to create a reserve for the chocolate decorations.

Cut the hazelnut sponge into a ø 10.5 cm disk, about 1 cm thick.
Coat the disk with Cointreau® syrup before pouring the citrus confit.

Pour the Cointreau® citrus mousse into the circle, then place the citrus coulis insert and cover again with Cointreau® citrus mousse. Place the hazelnut sponge disk on top. Freeze.

Turn out. Remove plastic disk.
Decorate with chocolate hearts.
Spray with orange velvet and neutral icing.