



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

## FULL OF PASSION

THE CHEF

Original creation by  
Pascal De Deyne,  
Bronze medallist at the Coupe du Monde  
de la Pâtisserie 2011  
Van Dender by Sweet Bakery, Brussels



Recipe for 50 people

### 1. HAZELNUT DACQUOISE

(1 sheet 60 x 40 cm)  
300 g egg whites  
80 g sugar  
85 g 100% almond powder  
170 g 100% hazelnut powder  
250 g icing sugar  
65 g flour

Beat egg whites with sugar until stiff. Sift together powders, sugar and flour. Gently fold into the stiffly beaten egg whites. Spread on baking sheets lined with parchment paper. Bake at 210°C for 12 to 14 minutes.

### 2. JOCONDE SPONGE

(1 sheet 60 x 40 cm)  
270 g eggs  
400 g almonds, 50% ground  
60 g flour  
180 g egg whites  
40 g sugar  
40 g butter

Whisk the eggs with the almond and flour. Melt butter. Beat egg whites with sugar until stiff. Mix the butter with the egg-almond mixture, then gently fold into the stiffly beaten egg whites. Spread on baking sheets and bake at 240°C for 6 minutes.

### 3. PASSION ORANGE COMPOTE

(20 g per person)  
220 g fresh orange flesh  
220 g orange juice  
220 g passion fruit puree  
300 g sugar  
6 g fresh orange zest

12 g yellow pectin  
6 g citric acid  
12 g gelatin powder  
60 g cold water  
12 g Cointreau® 60%

Zest the oranges over some of the sugar to capture all the essential oils and flavours of the peel. Remove the peel and white filaments from the oranges. Cut oranges into pieces. Mix some of the sugar with the pectin. Cook the orange pieces with the sugar, zest and juice. Then add the sugar-pectin mixture. Cook at 105°C. Remove from heat and add citric acid. Cool to 40°C before adding gelatin and Cointreau®. Fill Silpat® molds and freeze.

### 4. HAZELNUT MOUSSE

(20 g per person)  
325 g 60/40 hazelnut praline  
175 g milk  
20 g sugar  
10 g gelatin powder  
50 g cold water  
1,5 g salt  
500 g 35% cream

Heat milk, sugar and salt to 85°C. Add softened gelatin and stir, then hazelnut praline and blend. Cool to 30°C, then fold in the whipped cream. Spread the hazelnut mousse over the fruit compote. Place a joconde sponge on top.

### 5. PASSION MANGO MOUSSE

(40 g per person)  
240 g white eggs  
340 g sugar  
100 g water

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20 g gelatin powder  
100 g water  
360 g passion fruit puree  
120 g mango puree  
730 g 35% cream

Mix gelatine with cold water. Whip the cream to half-fermented, not too much in advance. Heat sugar and water to 121°C. Pour over stiffly beaten egg whites. Add melted gelatin. Fold in passion fruit puree and continue whisking. Mix the whipped cream with the mango puree. Finally, fold the mango cream into the passion meringue.

## 6. PASSION JELLY

500 g passion fruit puree  
250 g sugar  
85 g glucose  
5 g pectin  
10 g citric acid  
50 g neutral jelly

Heat the passion fruit puree with 4/5 of the sugar and the glucose. Mix remaining sugar with pectin and stir in. Cook at 105°C. Remove from heat and stir in citric acid. After cooling slightly, stir in neutral jelly. Keep refrigerated.

## 7. YELLOW GLAZE

150 g water (1)  
300 g sugar  
300 g glucose

## 9. HAZELNUT CRUMBLE

(FOR DECORATION OR ADDITIONAL CRUNCHY BASE)

560 g flour  
440 g butter  
280 g almonds, 100% ground  
480 g hazelnuts, 50% ground  
Zest of 4 oranges  
200 g light brown sugar  
4 g Fleur de sel

Zest the oranges over the sugar.

Briefly mix the butter with the grindings, the zest-sugar mixture and the Fleur de sel.

Quickly stir in flour. Set aside in the fridge.

Bake at 160°C for 16 to 18 minutes.

200 g végétop  
20 g gelatin powder  
100 g water (2)  
200 g white chocolate  
Yellow coloring  
250 g passion fruit jelly

Mix gelatin with water (2). Cook water (1), sugar and glucose at 105°C. Add the vegetop, white chocolate and softened gelatin to a bowl. Pour the hot mixture over the chocolate. Blend until smooth, then add the passion fruit jelly and yellow coloring. After cooling, place in the fridge for storage.

## 8. ASSEMBLY

Fill moulds halfway with passion fruit-mango mousse. Add frozen interior. Smooth with passion-mango mousse. Place hazelnut dacquoise on top. Freeze. Unmould and top with yellow icing.

COINTREAU

  
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