



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

CHRISTMAS ROSES

THE CHEF

Original creation by
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Recipe for 30 mini pastries (ø 3 cm)

1. RASPBERRY INSERT

130 g IQF raspberries
16 g Cointreau® 60%
14 g trimoline
3,6 g corn starch
8 g crystal sugar
2 g NH pectin
54 g raspberry puree
10 g gelatin mass

Heat raspberries with trimoline. Mix the corn starch with the sugar and pectin, then add to the mixture at around 40°C and bring to the boil. Add raspberry puree, gelatin mass and Cointreau®. Mix well. Divide into half-spheres (Ø 1.5 cm) and store in the freezer.

2. RUBY MOUSSE

81 g whole milk
151 g ruby chocolate 47,3%
162 g Debic Stand & Overrun
10 g gelatin mass

Heat the milk and pour over the ruby chocolate and gelatin mass. Mix with an immersion blender. Check temperature (32°C), then fold in lightly whipped cream. Divide into half-spheres (Ø 3.5 cm ref. 149395), then press in the frozen raspberry insert. Store in the freezer.

3. VANILLA WHIPPED GANACHE

170 g Debic Stand & Overrun (1)
19 g glucose
19 g trimoline
230 g white chocolate 28%
435 g Debic Stand & Overrun (2)
1 vanilla pod

Bring the cream (1) and sugars to the boil. Leave the split vanilla pod to infuse for 12 minutes. Pour over the white chocolate and stir. Add the cold liquid cream (2), mix and refrigerate overnight.

4. SPRAY MASS

100 g cocoa butter
10 g red powder colorant

Melt the cocoa butter at 45°C before adding the colorant.

5. ASSEMBLY & FINISHING

Beat the vanilla ganache until smooth.
Using a flat tip (160185), shape a rose around a half-sphere. Store briefly in the freezer.
Spray the red mass (35°C) to obtain a velvety effect.

