



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

"Iles du Vent"

ICED TRUFFLES

THE CHEF

Original creation by
Jean-Yves WILMOT,
Belgian pastry baker,
Meilleur Ouvrier de Belgique



RECIPE COCONUT ÎLES DU VENT PINEAPPLE

1 fresh pineapple
1 500 g sugar
2 000 g water
500 g coconut puree
60 g **Iles du Vent rum** 54%
1 vanilla pod
Lime zest
1 ginger root

Make a dry caramel with the sugar. Add the water, then the other ingredients. Bake at 150°C for 2 hours. Cool, then fold into truffle balls.

VANILLA MOUSSE

125 g mascarpone
125 g whole milk
50 g egg yolks
25 g fine sugar
200 g glucose syrup
1 vanilla pod
200 g whipped mascarpone

Make a custard. At 35°C, fold in the whipped mascarpone. Fill truffle balls using a sleeve and freeze.

Dip truffles in 600 g white chocolate mixed with 100 g grapeseed oil. Roll in shredded coconut.

RECIPE COINTREAU® GINGER YUZU

1 ginger root candied for 2 hours in a syrup (600 g sugar, 1 600 g water)
180 g whole milk
220 g yuzu puree
420 g white chocolate

120 g glucose syrup
20 g trimoline
10 g **Cointreau®** 60%
100 g Debic Stand & Overrun

Bring milk and sugars to the boil. Pour over white chocolate, then add warm yuzu pulp and **Cointreau®**. Mix at 30°C, then fold in the whipped cream. Fill dark chocolate truffle balls using a siphon. Dip in a mixture of 600 g dark chocolate and 100 g grapeseed oil. Roll in a mixture of cocoa and citric acid.

RECIPE PASSION MANGO CARMEL

640 g sugar
400 g passion puree
240 g mango puree
480 g salted butter

Bake at 108°C, then add butter. Monitor crystallization and fill truffles at 25°C.

RECIPE CREAM CHEESE

700 g cream cheese
140 g sugar
55 g atomized glucose
10 g trimoline

Cook the cream cheese with the sugar, atomized glucose and trimoline.

After cooling (24 h in the fridge), whip the cream and arrange in milk chocolate truffles.

Dip in a mixture of 600 g milk chocolate, 100 g grapeseed oil and 250 g brésilienne (caramelized hazelnuts).