



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

MINI MARGARITA CUPCAKE



THE CHEF

Original creation by
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Recipe for 30 pieces

1. LIME POUNDCAKE

117 g whole eggs
37 g sugar
37 g inverted sugar
1,2 g lime zest
49 g almond powder
57 g flour T55
3,5 g baking powder
62 g cream
36 g butter
Total weight: 400 g

Whip together the eggs, sugars and lime zest. Blend the almond powder, flour and baking powder together before adding to the whipped eggs. Fold the cream and finish with the butter at 45°C.

2. MARGARITA WHIPPED GANACHE

125 g cream (1)
1,4 g lime zest
15 g gelatin mass (x6)
8 g glucose
40 g white chocolate 34%
160 g cream (2)
25 g Cointreau® 60%
25 g Tequila
Total weight: 400 g

Heat the cream (1) and infuse the lime zest for 15 minutes. Strain and recalculate. Add the gelatin mass and glucose then reheat around 70°C. Pour over the white chocolate to make a ganache and blend. Add the cream (2), the Cointreau® and the Tequila then blend one more time. Chill and whip.

3. YUZU MARGARITA EMULSION

34 g raw sugar
9,9 g xanthan gum
42 g lime puree
42 g yuzu puree
83 g water
19 g Cointreau® 60%
19 g Tequila
1,2 g lime zest
Total weight: 250 g

Combine the sugar and xanthan gum then blend with the cold purees, water, Cointreau®, Tequila and lime zest until thickened.

4. ASSEMBLY

For 1 cupcake :
12 g lime poundcake
3 g yuzu Margarita emulsion
10 g Margarita whipped ganache
S.Q. lime zest

Bake the poundcake in 4cm diameter moulds at 155°C, fan 3, 50%, for 12 minutes and allow to cool down.

Whip the Margarita whipped ganache and pipe onto the top of the mini cake using a pastry bag fitted with a star piping nozzle. Inject the yuzu Margarita emulsion inside the whipped ganache and a bit on top as well.

Decorate with some lime zests.