



RÉMY COINTREAU

GASTRONOMIE



## THE OPERAMARENA



LE CHEF

Original creation by  
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World pastry champion  
La glacierie, Paris

Recipe for 1 frame 40 x 30 cm:  
24 individual cakes or 4 entremets for 6



### COMPOSITION

- Decorated joconde biscuit with chicory
- Amarena Cointreau® chicory syrup
- Chicory coffee light cream
- Two chocolate ganache with Amarena Cointreau®
- Crunchy black praline with Amarena Cointreau®
- Milky whipped cream
- Meringue for decor

### 1. DECORATED JOCONDE BISCUIT WITH CHICORY

#### Dough for decoration:

- 75 g butter
- 75 g icing sugar
- 75 g egg whites
- 70 g T45 flour
- 3 g red vegetable extract
- 3 g yellow vegetable extract

In a mixing bowl, cream the butter and vigorously stir in the iced sugar. Add the egg whites and mix. Add the flour and mix until smooth and homogeneous.

Divide the mixture into 3 equal parts. Color one part yellow with yellow vegetable extract. Color one mass red with the red vegetable extract. Reserve a white mass.

Place dots of each of the 3 colors randomly on a Silpat® sheet, then spread evenly with a palette knife for marbling.

Mix the colors to obtain an even layer.

Position for a few minutes at 4°C to set.

#### Joconde biscuit dough:

- 25 g butter
- 160 g almond powder
- 215 g eggs
- 160 g icing sugar
- 35 g flour
- 130 g egg whites
- 45 g caster sugar
- 15 g instant chicory

Melt the butter and leave to cool to room temperature. Using a mixer fitted with a whisk attachment, beat the mixture of almond powder, eggs, iced sugar and flour until it is stiff and fluffy. Set the mixture aside, then beat the egg whites and sugar until stiff.

Pour the cooled melted butter into the almond mixture, then fold in half the stiffly beaten egg whites. Mix gently until the mixture is smooth. Fold in the second half of the egg whites and mix gently until well blended.

Spread the 520 g mass between two rulers on Silpat® with colored decoration, to a thickness of 3 mm. Then spread the remaining 260 g onto a ½ sheet of Silpat® without decoration. Bake at 200°C for 7 minutes.

### 2. AMARENA COINTREAU® CHICORY SYRUP

- 100 g water
- 80 g caster sugar
- 6 g chicory seeds
- 50 g Amarena Cointreau® juice
- 5 g Cointreau® 60%

Make a syrup with the water and sugar and bring to the boil. Remove from the heat, stir in the chicory seeds and whisk to infuse completely. Leave to infuse for 30 minutes, which naturally cools the mass. Strain the syrup to remove the chicory seeds and cool completely to 4°C. Add Amarena Cointreau® juice and Cointreau®. Mix well. Use to soak biscuit layers.

### 3. CHICORY COFFEE LIGHT CREAM

- 85 g water
- 300 g sugar
- 120 g eggs
- 50 g egg yolks
- 300 g butter
- 18 g liquid chicory
- 12 g coffee paste

Bring the water and sugar to the boil in a saucepan, and cook

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until 118°C. In the bowl of a mixer fitted with the whisk attachment, beat the eggs and yolks until frothy. When the cooked sugar has reached temperature, reduce the mixer speed and gradually pour the cooked sugar over the frothy egg mixture. Increase speed to froth and cool the mixture to 45°C. At this temperature, gradually add the tempered butter, cut into small pieces, at low speed. Increase the speed again to homogenize the mass and increase the volume of overrun. It may be necessary to heat the outer bowl slightly to loosen residual butter and lighten the mass further. Add liquid chicory and coffee paste for flavoring.

#### 4. TWO-CHOCOLATE GANACHE WITH AMARENA COINTREAU®

230 g 62% dark couverture chocolate  
200 g 39% milk couverture chocolate  
370 g 35% liquid cream  
125 g Amarena Cointreau® juice  
40 g butter  
200 g ½ Amarena Cointreau®, drained

Place the chopped chocolates in a mixing bowl. In a saucepan, bring the cream to the boil and pour over the chocolates. Blend and emulsify until completely smooth. Stir in Amarena Cointreau® juice. Mix in the 40°C soft butter and blend again. Add the Amarena Cointreau®, drained and halved. Mix with a pastry blender to distribute the mixture. Set aside to cool to 30°C for pouring.

#### 5. CRUNCHY BLACK PRALINE WITH AMARENA COINTREAU®

340 g hazelnut praline  
185 g pailleté feuilletine  
165 g dark chocolate  
35 g hazelnut oil  
75 g Amarena Cointreau®, chopped

Mix hazelnut praline and pailleté feuilletine. Pour in melted dark chocolate and hazelnut oil. Add the drained Amarena Cointreau®, chopped into 2/3 mm pieces. Gently mix all ingredients together and use immediately for dressing.

#### 6. MILK WHIPPED CREAM

25 g icing sugar  
2 g stabilizer for ice  
500 g 35% liquid cream  
60 g trimoline  
200 g milk couverture chocolate

Mix iced sugar and stabilizer. Heat liquid cream and trimoline to 40°C, then stir in icing sugar-stabilizer mixture. Heat the mixture to 85°C before pouring over the chopped couverture. Blend to melt the couverture completely. Set aside at 4°C for at least 12 hours. Whip with a mixer to a whipped cream texture. Use to decorate in a pastry bag with a flat ribbed mini tip.

#### 7. MERINGUE FOR DECORATION

100 g egg whites  
200 g sugar

Whisk together egg whites and sugar, then heat to 55°C. Beat until completely cooled and fluffy. Using a plain tip, pipe small, pointed spots and bake at 95°C, key open, for 90 minutes.

#### 8. ASSEMBLY

In a 40 x 30 cm frame on a sheet of parchment paper, place a layer of decorated joconde biscuit, colored side down (not visible) and soak evenly in Amarena Cointreau® chicory syrup.

Pour and evenly distribute a mass of Amarena Cointreau® crunchy black praline 3 mm thick (400 g) and set at 4°C.

Pour and evenly distribute a 4 mm thick mass of coffee chicory light cream (450 g) and set at 4°C.

Pour and evenly distribute a 4 mm-thick mass of Amarena Cointreau® two-chocolate ganache (580 g) and set at 4°C.

Place a sheet of unprinted joconde biscuit, evenly soaked with Amarena Cointreau® chicory syrup.

Pour and evenly distribute a 4 mm thick mass of Amarena Cointreau® two-chocolate ganache (580 g) and set at 4°C.

Pour and evenly distribute a 4 mm thick mass of coffee chicory light cream (450 g) and set at 4°C.

Pour and evenly distribute a 3 mm-thick mass of Amarena Cointreau® crunchy black praline (400 g) and set at 4°C.

Place a layer of decorated joconde biscuit, colored side up (visible side) and previously soaked evenly in Amarena Cointreau® chicory syrup on the undecorated side.

Allow the frame to set completely, then cut regular strips 10 cm long and 5 cm wide.

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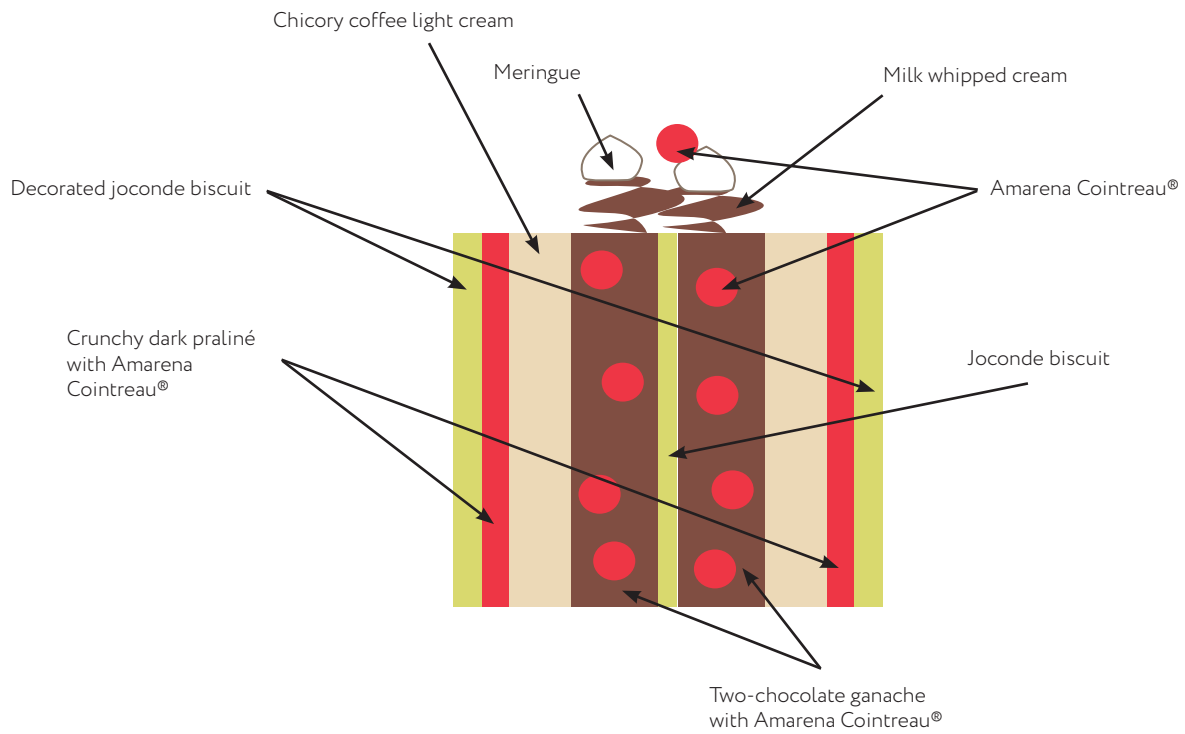


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Place on a food-safe base on the slice. Arrange the milk whipped cream evenly but randomly on the ganache strip only.

Place decorations and drained **Amarena Cointreau®**.



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