



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

MILKY SWEETNESS PASSION MANGO COINTREAU®



THE CHEF

Original creation by
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Recipe for around 3 entremets measuring 16 cm in diameter

Composition : reconstituted crumble, hazelnut dacquoise, caramelized hazelnuts, mango, passion fruit and Cointreau® confit, milk chocolate mousse, passion fruit and Cointreau®, milk chocolate mirror icing.

1. RECONSTITUTED CRUMBLE

50 g butter
50 g flour
50 g brown sugar
50 g hazelnut powder
40 g pailleté feuilletine
70 g hazelnut paste
70 g milk couverture chocolate
Total weight: 380 g

Make a crumble with the butter, flour, brown sugar and hazelnut powder. Bake in a fan-assisted oven at 170°C for around 15 minutes. Pour into the mixer while hot over the remaining ingredients and mix with the leaf. Roll out to 2/3 mm on a sheet of guitar paper and cut into 14 cm-diameter discs. Set aside for assembly.

2. HAZELNUT DACQUOISE

100 g egg whites
45 g caster sugar
45 g almond powder
45 g roasted hazelnut powder
70 g icing sugar
20 g flour
Total weight: 325 g

Beat the egg whites with the caster sugar in a mixer. Gently fold in the sifted powders with spatula. Using a piping bag, pipe 3 ø 14 cm discs. Bake at 170°C for approx. 15 minutes. Set aside for assembly.

3. MANGO, PASSION FRUIT AND COINTREAU® CONFIT

100 g passion fruit purée
200 g mango purée
20 g inverted sugar
30 g caster sugar
6 g NH pectine
7 g gelatin mass (1 g gelatin powder 200 blooms and 6 g water)
12 g potato starch
20 g Cointreau® 60%
Total weight: 395 g

Place the purées in a saucepan. Add the inverted sugar, then the powders previously mixed together. Bring to the boil. Blend together and pour around 100 g of confit into 14 cm ø Flexipan® inserts. Set aside in the freezer to finish.

4. MILK CHOCOLATE MOUSSE, PASSION FRUIT & COINTREAU®

170 g whipping cream
50 g passion fruit purée
1 vanilla pod
80 g egg yolks
50 g caster sugar
160 g milk couverture chocolate 35%
70 g gelatin mass (10 g gelatin powder 200 blooms and 60 g water)
520 g whipped cream
40 g Cointreau® 60%
Total weight: 1 140 g

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To make a custard: cook the whipping cream, passion fruit purée, vanilla pod (split and scraped), egg yolks and caster sugar together at 85°C. Immediately pour over the chocolate and gelatin mass. Cool to 30°C before adding the whipped cream and Cointreau®. Set aside to assemble entremets.

5. MILK CHOCOLATE MIRROR ICING

- 300 g caster sugar
- 125 g water
- 300 g glucose
- 200 g sweet condensed milk
- 140 g gelatin mass (20 g gelatin powder 200 blooms and 120 g water)
- 300 g milk chocolate couverture
- Total weight: 1 365 g

In a saucepan, cook the caster sugar until dry, then stop cooking with the water and hot glucose. Adjust the weight of water-glucose caramelized sugar to 725 g with water if necessary. Pour the mixture over the sweet condensed milk, gelatin mass and milk chocolate couverture. Blend with an immersion blender and set aside in the fridge. Before use, heat icing to 40°C and use at 28°C.

6. ASSEMBLY & FINISHING

In circles 16 cm in diameter and 4.5 cm high, lined with a strip of PVC tape, place a reconstituted crumble disk at the bottom.

Arrange the milk chocolate mousse, passion fruit and Cointreau®, hazelnut dacquoise and mousse again.

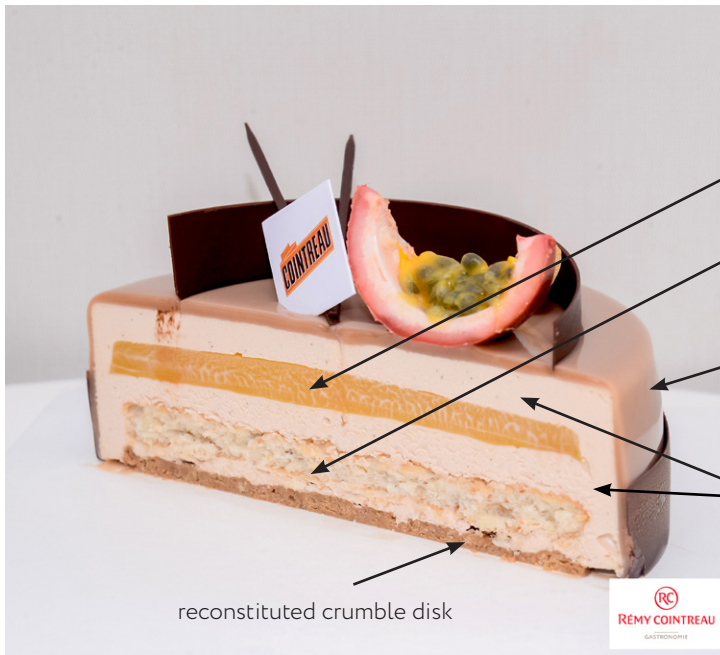
Place a palate of mango, passion fruit and Cointreau® confit and a few crushed caramelized hazelnuts.

Smooth over the circle with the remaining mousse and place in the freezer.

Unmold the entremets.

Cover with milk chocolate mirror icing.

Decorate with a belt of milk chocolate couverture, a wedge of mango and a few pieces of passion fruit.



reconstituted crumble disk

mango, passion fruit and Cointreau® confit

hazelnut dacquoise

milk chocolate mirror icing

milk chocolate mousse, passion fruit and Cointreau®

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MOUNT GAY
Barbados Rum 1703



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