



# RÉMY COINTREAU

GASTRONOMIE

## COINTREAU

### OSMANTHUS

#### TRAVEL CAKE



THE CHEF

Original creation by  
Otto TAY,  
World pastry champion,  
Malaysia



Recipe for 8 cakes

#### 1. COINTREAU® CAKE

- 260 g butter
- 388 g whipping cream
- 776 g whole eggs
- 904 g sugar
- 4 g salt
- 16 g orange zest
- 696 g T45 flour
- 12.8 g baking powder
- 8 g Osmanthus dried flowers
- 160 g Cointreau® 60%
- Total weight: 3 225 g

Melt butter and cream at 45°C. Heat the eggs, sugar and salt in a bain-marie to 36°C. Pour into the mixing bowl fitted with the whisk attachment and beat the mixture until it whitens. Replace the whisk with the paddle attachment and gradually add the butter-cream mixture. Then add the flour and baking powder, followed by the dried flowers and Cointreau®. Fill the cake mould with 370 g of mixture, incorporating the tube in the middle to create a reserve. Bake at 150°C for 40 minutes (vent in, fan 2).

#### 2. YUZU COINTREAU® CREAM

- 146 g whipping cream
- 110 g yuzu purée
- 37 g glucose syrup
- 488 g 33% white chocolate
- 73 g butter
- 49 g Cointreau® 60%
- Total weight: 903 g

Heat the cream, yuzu purée and glucose to 65°C, then stir in the melted chocolate. At 40°C, stir in soft butter and Cointreau®.

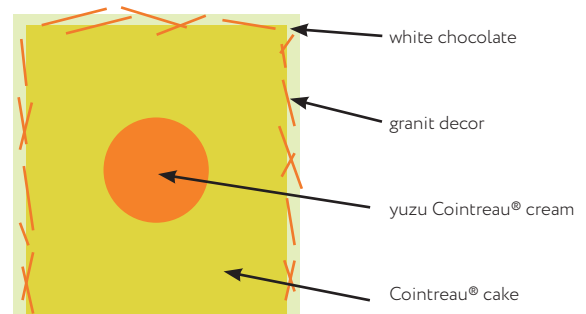
#### 3. ASSEMBLY

Unmould the cakes. Remove the inner tube and freeze the cakes. When cakes are frozen, fill cavity completely with Cointreau® yuzu cream.

#### 4. DECOR : GRANITE YELLOW CHOCOLATE

- 20 g yellow cocoa butter
- 20 g white cocoa butter
- 20 g black cocoa butter
- 800 g 33% white chocolate
- 60 g sunflower oil
- Total weight: 920 g

Temper the colored cocoa butters and sprinkle over the cake to produce the granite effect. Then spread the tempered chocolate, previously mixed with sunflower oil.



Glossary: Osmanthus, a veritable icon in China, is a shrub with evergreen leaves and clusters of delicately scented white or golden flowers, often compared to the fragrance of apricot or jasmine.

COINTREAU

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