



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

## «PURPLE BLACK» TACO

THE CHEF

Original creation by  
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Recipe for 10 tacos

### 1. COCOA TILES

160 g water  
60 g grape seed oil  
5 g cocoa powder (100% pure cocoa)  
20 g flour

Mix all ingredients. Heat a non-stick frying pan. Pour a little of the mixture into the hot pan. The preparation gently spreads out and begins to bubble. It's done when the bubbles stop. Carefully remove the tiles with a palette knife and place on absorbent paper.

### 2. COCOA JOCONDE SPONGE

165 g whole eggs  
125 g icing sugar  
100 g 100% almond powder  
20 g flour  
25 g cocoa powder (100% pure cocoa)  
20 g butter  
70 g egg whites

Combine eggs, icing sugar and almond powder, beat for 3 to 4 minutes on medium speed. Add sifted flour and cocoa powder. Continue beating for 2 minutes at medium speed. With a spatula, fold in the melted butter. Beat the egg whites until stiff and fold into the previous mixture. Roll out the dough on a 30 x 40 cm baking sheet. Bake for 12 to 14 minutes at 160°C.

### 3. DARK CHOCOLATE MOUSSE

176 g 54.5% dark chocolate  
268 g 35% cream (1)  
16 g violet paste  
11 g water  
66 g caster sugar  
62 g egg yolks  
76 g 35% cream (2)

Melt chocolate at 45°C. Pour the boiled cream (1) three times into the melted chocolate and allow the mixture to cool to 40°C. Add the violet paste to the ganache. Heat the water and sugar to 120°C and drizzle over the lightly blanched egg yolks, stirring until cool. Mix the ganache with the sabayon at a slow speed. Using a spatula, add the whipped cream (2).

### 4. VANILLA CREAM

70 g fresh cream  
65 g whole milk  
46 g egg yolks  
31 g caster sugar  
5 g Cointreau® 60%  
1 vanilla pod  
12 g gelatin mass

Heat the cream, milk and scraped vanilla pod. Blanch egg yolks and sugar. Pour hot mixture over blanched egg yolks. Set aside in the saucepan. Cook until the mixture reaches 83°C. Add the gelatin mass and Cointreau® and blend with an immersion blender. Pour into an 8 x 2 cm and 2 cm high (17 g per person). Freeze.



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## 5. BLUEBERRY CHERRY COMPOTE

- 170 g cherry purée
- 20 g lemon purée
- 30 g caster sugar
- 1,5 g NH pectin
- 60 g blueberry purée
- 42 g gelatin mass
- 5 g Cointreau® 60%

Heat the cherry purée with the lemon purée to 50°C. Mix the sugar with the pectin and add to the mixture. Cook for 5-10 minutes until jam-like in consistency.

Add the blueberry purée and cook for a further 5 to 10 minutes. Remove from the heat and add the gelatin mass and Cointreau®. Pour over vanilla cream (25 g per person). Freeze.

## 6. CHERRY WHIPPED GANACHE

- 110 g fresh cream (1)
- 1 vanilla pod
- 30 g gelatin mass
- 160 g 28% white chocolate
- 270 g fresh cream (2)
- 50 g cherry purée

Heat the cream (1) with the scraped vanilla pod until boiling. Remove from heat and add the gelatin mass. Pour the hot cream over the white chocolate in three times, until you obtain a smooth, glossy ganache.

Then fold in the cold cream (2) and cherry purée in a single stream, blending with an immersion blender. Strain on contact and chill in the fridge for 1 night. The next day, whip the ganache.

## 7. ASSEMBLY & FINISHING

### Mini-finger assembly:

Pour the dark chocolate mousse into a Silikomart® mini-finger mould.

Place the frozen insert [vanilla cream-blueberry cherry compote] inside the mousse, cream side down.

Close with mousse and smooth.

Keep in the freezer.

Unmould after a few hours, then dip in a mixture of dark chocolate, chocolate butter (50/50) and 5 g red coloring powder.

### Taco assembly:

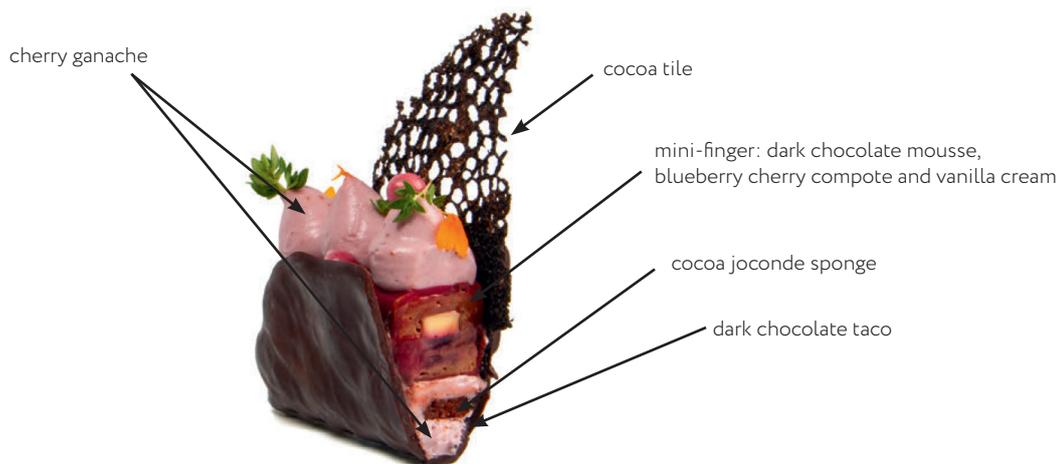
Place a cocoa tile on each side of the 64% dark chocolate taco.

Whip the cherry ganache.

Place a small amount at the bottom of the taco, then place a rectangular cocoa joconde sponge on top, before covering with a light layer of ganache.

Place a mini-finger in the center.

Using a round tip, decorate with whipped ganache.



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