



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:

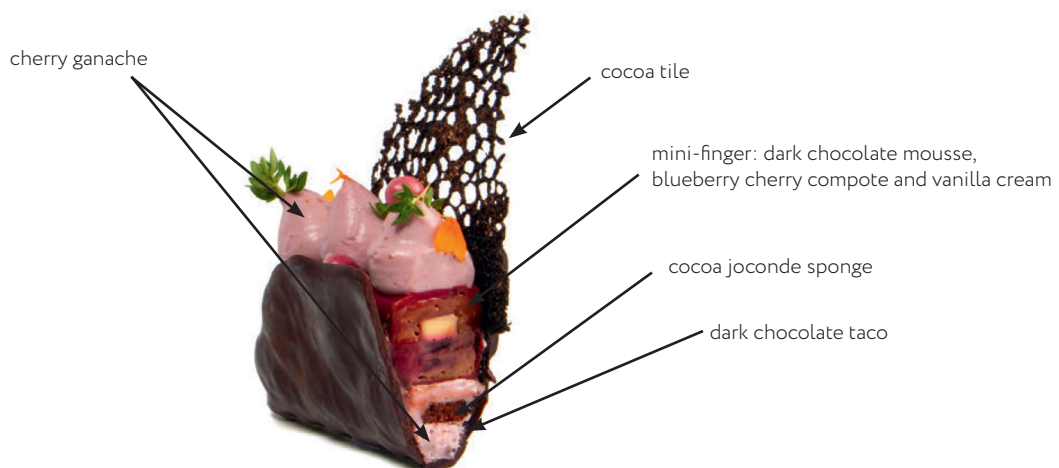
Place a cocoa tile on each side of the 64% dark chocolate taco.

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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