



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

FEDORA

INDIVIDUAL DESSERT
IN CHECKERBOARD SHAPE

THE CHEF

Original creation by
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Royalty, Tarbes



Recipe for 20 strips

1. CHOCOLATE PASTRY CREAM

Take:

1,500 g pastry cream (usual recipe)

add:

130 g cocoa mass

2. CHOCOLATE SABLE PASTRY

Take:

1,000 g vanilla sable pastry

add:

50 g cocoa powder

3. ORANGE MARMALADE

1,200 g whole oranges (with skin) cut in slices

600 g apples

1,590 g sugar

360 g glucose

150 g Cointreau® 60% vol.

Cook fruits and sugar at boiling stage for a few minutes then add when warm the Cointreau®. Store at cool temperature (will keep for 4 to 5 weeks).

4. ORANGE FEDORA CREAM

500 g eggs

600 g sugar

400 g orange juice

40 g orange zests

200 g butter

400 g pastry cream

50 g Cointreau® 60% vol.

12 g gelatine leaves

2,400 g whipped cream.

To prepare basic mix, cook eggs, sugar, orange juice, orange zest and butter to the boiling stage allow to cool. Mix with pastry cream, Cointreau® and melted gelatine, then add the whipped cream.

5. FINGER SPONGE

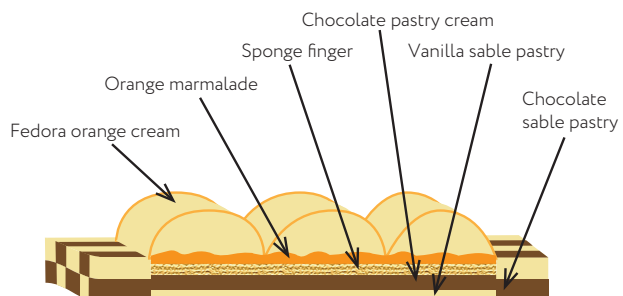
600 g egg yolks

Usual recipe.

6. ASSEMBLY & FINISHING

Making chequered decoration:

Roll out sheet of vanilla and chocolate sable pastry size 10 cm x 30 cm to 8 mm thickness. Place sheets in layers to 10 cm height. Cut in lattice of 1 cm and interlay between sheets. Cut lattice in 8 mm slices and place in previously greased square, line with vanilla sable pastry.



COINTREAU

RÉMY MARTIN
COGNAC FINE CHAMPAGNE

MOUNT GAY
Barbados Rum 1703

ST-RÉMY
COGNAC FINE CHAMPAGNE

PORT CHARLOTTE

THE BOTANIST
ISLAY DRY GIN

METAXA®

Griottines®
COINTREAU

jacobert®

Père
MAGLOIRE®