



RÉMY COINTREAU

GASTRONOMIE

COINTREAU



THE PLANTAGENET TRAVEL CAKE



Regional speciality of Pays de Loire pastry chefs

Recipe for 65 cakes ø 7 cm x 3.5 cm high or 3 cakes ø 14 cm x 5 cm high

4 cakes ø 16 cm x 5 cm high

2 cakes ø 18 cm x 5 cm high

2 cakes ø 20 cm x 5 cm high

1. COINTREAU® BAVAROISE

750 g whipping cream
16 egg yolks
300 g sugar
1 l milk
10/12 g gelatin leaves
200 g Cointreau® 60%
Griottines® Cointreau® 15%

Whip the cream and set aside in the fridge. Whisk the egg yolks, then gradually add the sugar. In a saucepan, place the milk and egg-sugar mixture and bake like a custard at 83/85°C. Add the hydrated gelatin and blend. Lower the temperature to 28°C. Add the whipping cream twice, then the Cointreau® and the drained Griottines® Cointreau®. Set aside.

2. PRALINE CHANTILLY

150 g pastry cream
30 g gelatin leaves
300 g praline
1 liter whipping cream
200 g caramelized almonds

Heat the pastry cream with the gelatine. Stir in praline. Whip the whipping cream and fold into the mixture. Finally, add the caramelized almonds.

3. JOCONDE SPONGE

375 g sugar
375 g almond powder
100 g flour
10 eggs
12 beaten egg whites
50 g melted butter

Sift together dry ingredients. Whisk the eggs until light and frothy, then gradually fold in the dry ingredients. Whisk the egg whites until stiff, then gently fold without breaking them. Add the melted butter to the mixture. Spread the dough evenly on a baking sheet lined with parchment paper. Bake at 220°C for approx. 5-7 minutes, until golden brown.

4. ALMOND SPONGE

Your usual recipe

5. HAZELNUT MERINGUE

20 g beaten egg whites
250 g sugar
800 g hazelnuts tant pour tant

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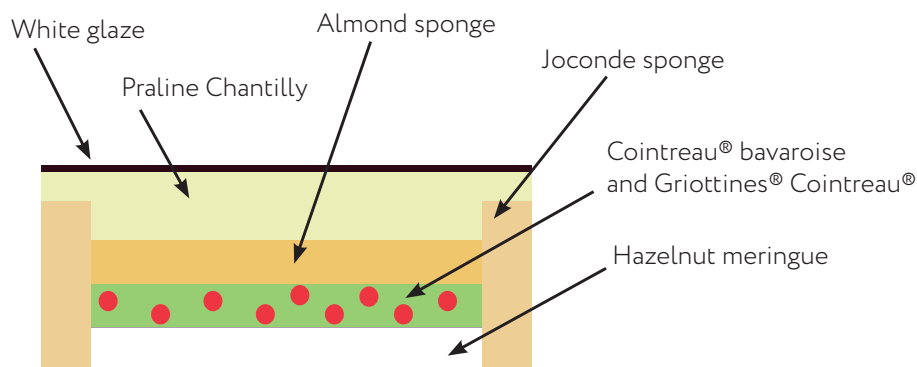
6. COINTREAU® PUNCH

Griottines Cointreau® juice

Syrup to 30°C

Cointreau®

7. ASSEMBLY & FINISHING



ORIGINE



«**Plantagenêt**» was originally the personal nickname given to Geoffroy V, Count of Anjou and Maine (1128-1151). According to the most widespread hypotheses, this nickname alludes to a branch of broom that Geoffroy V used to stick to his headgear (hence the expression “planting a broom”). In any case, the sobriquet became the name of an English royal dynasty who left their mark on medieval history, shaping England and part of France through their powerful reign and strategic conquests.

We owe the creation of **Plantagenêt** to the pastry chefs of the Pays de Loire region, who in 1986 came up with this regional specialty, both for its name, which echoes the historic heritage of the Plantagenets, and for its flavour of Cointreau, another of the region's treasures. A travel cake that combines tradition and flavor, while paying tribute to Anjou's heritage.

