

COINTREAU



THE RIBEAUPIERRE WINTER ENTREMETS



Composition: base of success, Cointreau® bavaroise, sponge cake base, whipped cream, Cointreau®.

1. SUCCESS

8 egg whites
500 g sugar
250 g almond powder
30 g flour

Beat egg whites until stiff. Fold in powders. Line buttered and floured baking sheets with cat's tongue tip. Bake in a low oven.

2. COINTREAU® BAVAROISE

1 L milk
6 or 8 egg yolks
300 g sugar
40 g cream powder
10 g flour
10 or 12 gelatin leaves
Cointreau® 60%

Prepare a custard. Add the cream powder and flour to the yolk-sugar mixture. At the end of the cooking time, stir in the soaked gelatine.

Before it has cooled completely, add the whipping cream, sweetened to 80g per liter, liter for liter. Finally, add finely chopped orange zest macerated in Cointreau® (60 g for 1 dl).

3. GENOISE

Prepare according to your usual recipe. Cut 1 cm-thick sponge cake bases, the same size as the entremets.

4. ASSEMBLY

Lightly coat the bases of the entremets with a good cream. Place a layer of Cointreau® bavaroise on top, followed by the Cointreau®-soaked sponge cake base.

Note: At this stage, this cake can be mass-produced, as it freezes easily and retains all its flavor. Of course, it should only be frozen in its primary preparation, before finishing, which takes place on the day of consumption.

5. FINISHING

Day of consumption:

Using the base reserved in the freezer, top with Chantilly cream. Apply the second base of Success. Soak in Cointreau® to facilitate unmolding.

Finish by masking the whole and the side with Chantilly cream. Cover the sides with toasted flaked almonds. Decorate the top with thin slices of candied orange.

ORIGINE

The name RIBEAUPIERRE has been famous in Alsace since the Crusades. It became that of an important county, with Ribeauvillé as its capital, where the ruins of three castles still stand today, and where vineyards still flourish.

It was a RIBEAUPIERRE, Prince Max, who was chosen by NAPOLÉON as the first King of Bavaria.

Splendors past... but in Alsace, the memory of the RIBEAUPIERRE family still lives on: that of great lords, masters in the art of good living, friends of literature, the arts, song... and fine dining.

The "Succès" cake has its origins in the early 20th century, with a recipe created by Évariste Festal, a pastry chef from Valence d'Agen, in the Tarn-et-Garonne region. Then, in the 1950's, Gaston Lenôtre contributed to its renown, taking it far beyond its region of origin.

