



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

## BERRY GOOD

THE CHEF

Original creation by  
Anaïs GAUDEMER,  
Pastry chef,  
Cocoa La pâtisserie florale, Ixelles, Belgium



Recipe for 6 entremets 16 cm in diameter

### 1. LYCHEE GRAPEFRUIT JELLY

168 g grapefruit purée  
310 g lychee purée  
10 g Cointreau® 60%  
84 g S2 sugar  
12 g NH pectin  
72 g gelatin mass

Heat purées to 50°C. Sprinkle in the sugar and pectin, previously mixed, and cook for 5 to 10 minutes. Remove from heat and stir in gelatin and Cointreau®. Pour into a 14 cm Ø Silpat. Store in the freezer.

### 2. BLACKCURRANT CREAM

156 g fresh cream (40% fat)  
132 g whole milk  
90 g egg yolks  
60 g S2 sugar  
220 g blackcurrant purée  
12 g Cointreau® 60%  
42 g gelatin mass

Heat the cream and milk. Blanch egg yolks and sugar. Pour hot mixture over blanched yolks. Cook until 83°C. Blend in gelatin mass, blackcurrant purée and Cointreau®. Pour over the lychee-grapefruit jelly and store in the freezer.

### 3. CREAM CHEESE MOUSSE

300 g S2 sugar  
90 g water  
180 g egg yolks  
144 g gelatin mass  
1080 g cream (35% fat)  
900 g cream cheese

Heat water and sugar to 120°C. When syrup has reached temperature, pour over egg yolks, whisking constantly until mixture doubles in volume. Stir in the melted gelatine just before the mixture has cooled completely. Whisk in ¾ of the cream and cream cheese. Gradually incorporate this mixture into the bombe batter.

### 4. ROLLED SPONGE DOUGH

480 g egg whites  
160 g S2 sugar (1)  
240 g egg yolks  
128 g S2 sugar (2)  
128 g whole milk  
128 g corn oil  
240 g cornstarch  
5,6 g baking powder  
2,5 g salt

Make a French meringue, by squeezing the egg whites with the sugar (1) until the meringue is supple, not too firm. Blanch the egg yolks with the sugar (2). Using a maryse, add this mixture to the French meringue.

Sift the dry ingredients. Pour a portion of the mixture over the dough and fold in the oil-milk mixture, then fold the rest into the mass, still using a spatula. Pour onto a baking sheet (60 x 40 cm). Bake for 20 minutes at 170°C.

... / ...

## 5. ASSEMBLY AND FINISHING

Pour the cream cheese mousse halfway into the mould.  
Using a maryse, place the mousse up the sides of the mould.  
Add the jelly-cream insert and cover with a small amount of the mousse.  
Finish with the rolled sponge disk.  
Keep in the freezer.  
Turn out of the mould.

To make a Ruby chocolate strip:  
Pour the melted Ruby chocolate onto a marble slab.  
Cut out the strip, making waves at the top.

Place immediately around the entremets.  
Decorate with a few gold leaves.

