

COINTREAU



THE FEARLESS ENTREMETS

Joint creation of the Nord and Pas-de-Calais Pastry Syndicates



1. SUCCESS

16 egg whites
500 g caster sugar
375 g equal parts raw hazelnut and sugar
60 g milk
30 g flour

Mix the hazelnuts with the milk and flour. Beat egg whites with sugar until stiff. Gently fold into the mixture. Line buttered and floured baking sheets with a pastry bag fitted with a cat's tongue tip. Bake in a low oven.

2. SIX BOURGEOIS SPONGE

500 g caster sugar
9 eggs
Vanilla
200 g equal parts white almond and sugar
10 cl **Cointreau®** 60%
375 g flour
150 g cornstarch
1 sachet baking powder
400 g fat

Whisk the sugar with just 4 eggs and the vanilla in the bowl of a mixer. Gradually add the remaining 5 eggs, one at a time. Pour the resulting mixture over the almonds to which **Cointreau®** has been added. Sift in the flour, cornstarch and baking powder. Add the fat last.

3. ENHANCED CREAMY INTERIOR

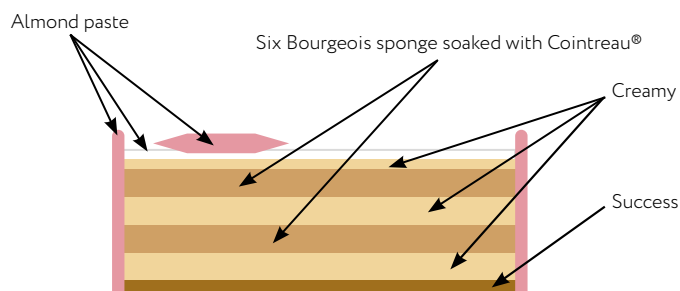
Melt-in-the-mouth almond paste for machine mixing with creamy **Cointreau®**-flavored interior.

4. ASSEMBLY

Coat the successes with a layer of creamy interior.
Place the sponge base of the Six Bourgeois and soak in **Cointreau®**.
Add a second layer of creamy interior.
Place another Six Bourgeois sponge base on top.
Cover with the creamy interior.

5. FINISHING

Salmon-colored marzipan.
«The Fearless with Cointreau®» marzipan seal
Melting marzipan border decorated with chocolate drizzle and **Cointreau®** pearls.



ORIGINE

The Fearless, two words that immediately conjure up two others, so vivid is the memory of Pierre du Terrail, Seigneur de Bayard, the knight without fear... and without reproach. Never has a man served so many Kings of France!

For Charles VIII, Louis XII and François - the only one - his sword never ceased. At the Garigliano, it drove back two hundred Spanish cavalymen! It twirled at Agnadel, Padua, Brescia, Ravenna, Artois... and on the evening of Marignan, it rested on the shoulder of François 1st, knighted by his great captain.

An illustrious sponsorship for a... entremets.
But entremets also serve the tradition of France, and "Outstanding Leaders" are often seen to soften at the moment of dessert...

