

COINTREAU



THE FLORIVAL SUMMER CAKE

Joint creation of the Pastry Guilds
of the Provence-Côte d'Azur Federation



COMPOSITION

- Sweet dough base
- Chopped fruits macerated in **Cointreau®**
- Special preparation
- **Cointreau®** 60%

1. SWEET DOUGH

1 000 g flour
500 g fat
500 g sugar
4 eggs
Vanilla

Your usual recipe

2. SPECIAL PREPARATION

First part:
500 g equal parts almond flour and icing sugar
2 eggs
12 cl **Cointreau®** 60%
50 g candied oranges cut into thin strips
14 egg yolks
Vanilla
40 g melted fat

Second part:
40 g flour
14 egg whites

First part:

Mix the ingredients together and whip while cold.

Second part:

Add the flour, then the stiff egg whites.

3. ASSEMBLY & FINISHING

Line molds or tart rings with sweet dough.

Cover the bottom with chopped fruits macerated in **Cointreau®**.

Add the special preparation.

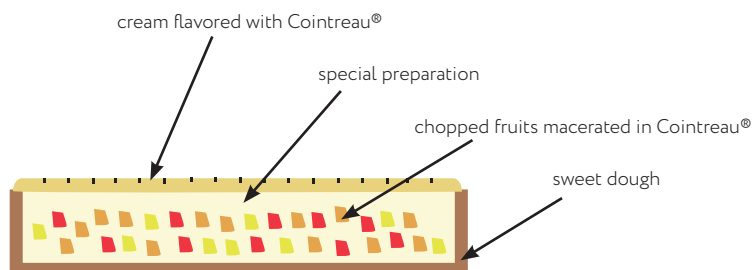
Bake in a moderate oven.

When the entremets are cold, soak them in **Cointreau®**.

Then cover with a **Cointreau®**-flavored cream or apricot glaze.

Sprinkle with icing sugar or coat with a water-based glaze.

Decorate with a grid design.



ORIGINE

Because this entremets originated in Provence, a region renowned throughout history for the beauty of its flowers, which are among the most fragrant in the world.

Although the language of flowers is also the language of love, a number of great lovers have preferred to declare their feelings in a more original way, with a beautiful cake, because a beautiful dessert often opens hearts more effectively than armfuls of flowers.

The Florival will undoubtedly accomplish this delicate mission elegantly while delighting many gourmets.

And only the subtle flavor of **Cointreau®** was worthy of enhancing such a dessert.

