

**COINTREAU**



## THE SURCOUF SUMMER CAKE



Selected by the Presidents of the Pastry Guilds of Brittany, Centre, Maine-Anjou, and Normandy

### INGREDIENTS & PREPARATION

500 g caster sugar (1)  
8 eggs  
6 egg yolks  
200 g candied orange zest  
**Cointreau®** 60%  
500 g white almond powder  
150 g starch  
125 g fat  
6 egg whites  
50 g caster sugar (2)  
Slivered almonds

Mix the caster sugar (1) and eggs in a blender, as you would for sponge dough.

Finely chop the orange zest and macerate it in the **Cointreau®**.

Add the sifted almond powder and starch to the sugar-egg mixture, then add the orange zest in **Cointreau®** and the melted, very hot fat.

Finally, beat the egg whites until stiff and gently fold in the caster sugar. Add to the mixture.

Pour into buttered cake moulds (preferably square) lined with unroasted slivered almonds. Bake in a low oven at 180°C. Once completely cooled, brush with **Cointreau®**.

### ORIGINE

In the hearts of the people of Saint-Malo, the name of its privateers resonates. These privateers made the Breton port famous for nearly two centuries. And more than one schoolchild, gazing out at the sea, dreams of Surcouf...

Robert SURCOUF, a native of Saint-Malo, was a poor student and stood out mainly for his indiscipline. At the age of 13, he ran away from school and persuaded his father to let him embark on a coastal vessel.

This was the beginning of a long career of adventures that took him from Russia to the Americas, from the South Seas to the ports of China. His black flag with a skull and crossbones struck terror into the hearts of sailors on all the oceans. It must be said that at the time, a royal privilege allowed sailors to arm themselves for privateering: they could behave like pirates towards any ship flying an enemy flag. Bold and fiery, Surcouf was the scourge of English ships, against which he waged a relentless war throughout his life. His exploits earned him glory, honors, immense wealth... and the loyal affection of his fellow citizens...

