



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

CHRISTMAS SLEIGH

THE CHEF

Original creation by
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Recipe for 16 pieces for 4 people (14 x 9 cm)

1. SPONGE

(3 sheets, 60 x 40 cm)

600 g eggs
300 g egg yolks
495 g granulated sugar
100 g pecan powder
350 g flour

Beat the eggs, egg yolks, and sugar until the mixture is frothy. Sift the flour with the pecan powder, and fold into the batter using a spatula. Spread 600 g onto a baking sheet (60 x 40 cm), flatten, and bake for 6 minutes at 210°C.

2. RUBY MOUSSE

500 g whole milk
935 g 47.3% ruby chocolate
1000 g 35% cream
60 g gelatin mass

Heat the milk and pour it over the chocolate and gelatin. Mix thoroughly and allow to cool to 32°C. Fold the lightly whipped cream into the mixture.

3. CHAMPAGNE CREAM

375 g granulated sugar
500 g egg yolks
250 g eggs
500 g white peach purée
625 g Champagne
250 g glucose
120 g gelatin mass

Heat the peach purée with the Champagne, glucose, and sugar. Make a *pâte à bombe* (82°C) with the eggs and egg yolks. Pour the mixture through a fine sieve over the gelatin mass and mix.

4. COINTREAU® MASCARPONE CREAM

1000 ml mascarpone
80 g granulated sugar
1 vanilla pod
16 g Cointreau® 60%

Mix the mascarpone with the sugar, scraped vanilla pod, and Cointreau®. Beat on medium speed until you obtain a smooth cream.

5. ASSEMBLY & FINISHING

In a 60 x 40 cm frame, place a sponge and cover with 1.5 cm of ruby mousse. Place a second sponge on top. Freeze. Cover with 3 cm of Champagne cream. Place a third sponge on top and set aside in the freezer. Remove from the mold and cut into 14 x 9 cm blocks. Arrange the Cointreau® mascarpone cream. Decorate with chocolate garnishes.

