



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

JINGLE BALLS



THE CHEF

Original creation by
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Recipe for 35 pieces of 85 g

1. ALMOND-COCONUT BISCUIT

(1 sheet 60 x 40 cm)
135 g eggs
105 g egg yolks
140 g dried biscuit crumbs
120 g almond powder
60 g grated coconut
145 g egg whites
85 g sugar
80 g butter

Whisk the eggs with the egg yolks until light and fluffy. Mix the dried biscuit crumbs with the almond-coconut powder and gently fold them into the egg foam. Meanwhile, whip the egg whites with the sugar until soft peaks form, then combine with the mixture. Melt the butter, let it cool, and carefully fold it into the batter. Spread the mixture onto a baking tray lined with parchment paper and bake at 175°C for 12 to 15 minutes. Cut out three 16 cm circles from the baked sheet. Crumble the trimmings into coarse crumbs.

2. SABLÉ BRETON

250 g egg yolks
500 g sugar
700 g flour
35 g baking powder
10 g coarse salt
2 g vanilla powder
500 g butter cake

Whip the egg yolks and the sugar to a foamy mousse. Combine with the softened butter. Fold in the flour with the baking powder, previously sifted, the vanilla and the coarse salt. Cover with plastic wrap and store in a cool place. Roll out the dough to a thickness of 5 mm and cut out circles with a diameter of 6 cm. Bake at 175°C for 15 minutes. Immediately after baking, spray with Mycryo butter.

3. SEA BUCKTHORN BERRY-APRICOT CREAM

200 g sea buckthorn puree
100 g apricot puree
275 g sugar
1 vanilla pod
1 L eggs
125 g egg yolks
500 g butter
10 g gelatin powder
50 g water
70 g Cointreau® 60%

Bring both purees with the sugar, the scraped vanilla, eggs and egg yolks to a boil. Take immediately off the heat and stir well. Add the gelatin mass and the Cointreau®. Pass through a sieve over the butter, once the mass cooled down to 48°C. Mix with a hand blender. Portion in silicon molds. Freeze.

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4. VANILLA TRUFFLE MOUSSE

550 g full milk
1 black truffle (10-15 g)
20 g gelatin powder
100 g water
1 kg white chocolate Velvet
1100 g cream 35%

Heat the milk to 85°C with the grated truffle and cover during 30 minutes. Sieve and reheat to 85°C. Pour over the white chocolate and the gelatin mass. Emulsify with a hand blender until smooth. Control to 35°C and fold in the soft whipped cream.

5. ASSEMBLY AND FINISHING

Use silicon molds Pavoflex Ø 5,5 cm.
Pour 80 g of truffle mousse in the mold.
Insert the frozen sea buckthorn cream.
Close the opening with a circle of almond coconut biscuit.
Freeze.
Unmold the 'tennis ball' and spray with black colored cocoa butter.
Decorated with gold powder dissolved in a dish with Cointreau®.
Place on a sablé breton.

