



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

COOKIE LOG

THE CHEF

Original création by
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Recipe for 15 logs for 6 people

1. COOKIE

2 000 g brown sugar
480 g sugar
2 000 g butter
800 g eggs
3 000 g flour
40 g baking powder
2 000 g 70% chocolate chips
2 000 g nuts
6 g salt
1 Tahitian vanilla pod

Prepare 3 sheets of dough weighing 4 g (dimensions 60 x 40 cm). Bake at 180°C for 25 minutes, with the oven door open. Once out of the oven, cut 5 strips of 8 cm to the desired length (for example, for 6 people: 18 cm).

2. WHIPPED PRALINE GANACHE

2 000 g 35% cream
180 g trimoline
2 000 g white chocolate
400 g 60% praliné
Zest of 2 oranges
100 g Cointreau® 60%
15 g gelatin
90 g water

Make a ganache by adding the Cointreau® at the end. Leave to rest for 12 hours in the refrigerator before assembling in a log mold.

3. CARAMEL

2 520 g sugar
500 g glucose
500 g salted butter
2 520 g 35% cream

Make a dry caramel. Add the hot glucose, then the butter and cream. Cook to 106°C and leave to cool in the refrigerator, covered with cling film. Use the caramel to fill the praline ganache log. Keep the rest in a piping bag (in the refrigerator or freezer).

4. PEACH CREAM

300 g peach purée (1)
450 g peach purée (2)
90 g sugar
75 g cocoa butter
5 g konjac gum
20 g gelatin
120 g water
20 g Cointreau® 60%

Heat the peach purée (1) to 85°C with the sugar and konjac gum. Pour the mixture over the cocoa butter. Add the gelatin, purée (2), and Cointreau®. Leave to rest for 6 hours in the refrigerator. Blend and whip with a whisk. Then spoon into silicone "quenelle" molds and freeze.

5. LEMON CUBES

10 g gelatin
50 g water
115 g sugar
135 g water
125 g lemon purée

Boil the water and sugar, then add the lemon purée. Bring to the boil again, add the gelatin, and boil one last time. Leave to rest in the refrigerator for 24 hours. Blend, whip, and pour into cube molds before freezing until ready to use.

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6. ORANGE SPONGE

100 g 50/50 grinding (mixture of almonds and sugar)
80 g egg yolks
175 g whole eggs
100 g orange concentrated
65 g flour
5 g yellow powder coloring

Blend all ingredients. Strain the mixture and pass it through a siphon with 2 gas cartridges. Cook in cups in the microwave for 30 seconds.

7. MASCARPONE CREAM

500 g mascarpone cream
2,5 g cinnamon
2,5 g 4 spices
30 g sugar

Mix all ingredients together. Let stand for 12 hours before whisking.

8. SUGAR FOR DECORATION

5 000 g sugar
2 000 g water

Bring to a boil until it reaches 72° Baumé. Skim regularly. Pour into molds and start crystallization with fine sugar. Leave to rest without moving for 3 to 5 days. Drain and stick the crystallized sugar onto a tube of fine chocolate. Use to cover the log.

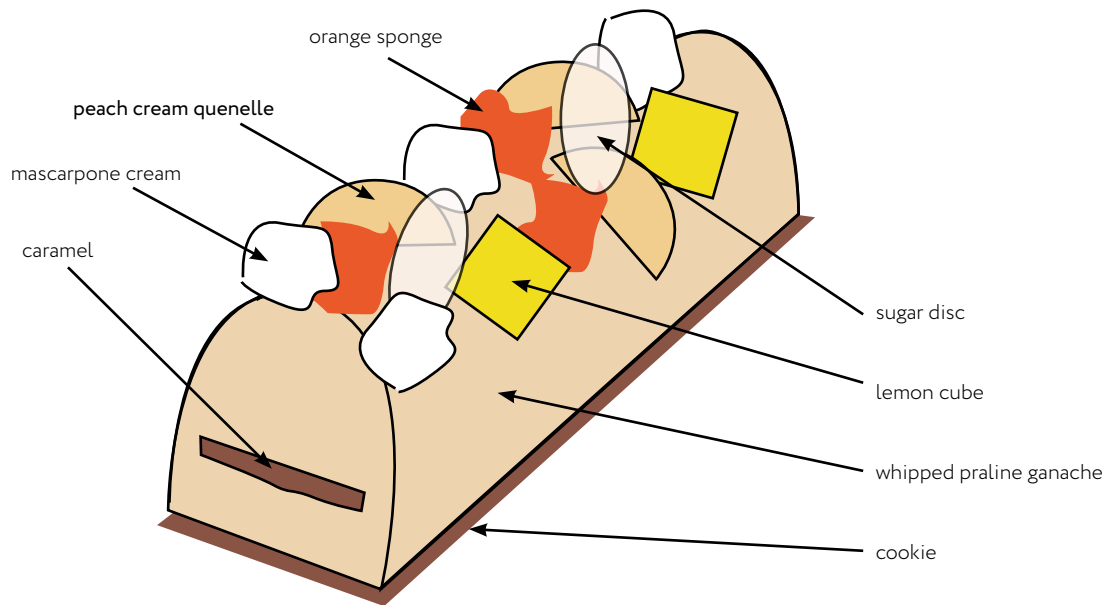
9. ASSEMBLY AND FINISHING

Pipe the caramel ganache along the center of the cookie, covering its entire length.

Using a piping bag, add the mascarpone cream in scattered dots.

Place the peach cream quenelles, lemon cubes, orange sponge, and finish with the delicate sugar disc.

Distribute the different textures evenly so that the main flavors are preserved after cutting.



COINTREAU

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