

COINTREAU



GERGOVIAN LOG

FROZEN ENTREMETS



Ingredients for 4 to 5 one-liter logs, from bottom to top: Success base, Cointreau® parfait, Cointreau®-soaked candied chestnuts, and soaked biscuit.

1. SUCCESS

4 egg whites
250 g sugar
125 g almond powder
15 g flour

Beat the egg whites until stiff, then mix them with the dry ingredients. Pipe onto buttered and floured baking sheets using a star tip. Bake in a low oven.

2. COINTREAU® PARFAIT

16 egg yolks
1/2 liter of syrup with a density of 1260 (30° Baumé)

Poach in a double boiler. Whisk until completely cooled. Flavor with Cointreau®. Mix with twice the volume of unsweetened whipped cream.

3. SPECIAL BISCUIT

325 g sugar
750 g eggs
240 g egg yolks
150 g flour
150 g potato starch

Beat like a sponge cake, then fold in the flour and potato starch. Bake in a hot oven.

4. ASSEMBLY & FINISHING

Line the log mold with the biscuit and soak it with Cointreau®. Pour in the Cointreau® parfait. Fold in the candied chestnut pieces that have been previously macerated in Cointreau®. Freeze.

Turn out onto the Success base.
Pipe the whipped cream over the entire log.

ORIGINE

This takes place in Gergovia in the year 52 BC.
Gergovia, a city in ancient Gaul, located 5 km from present-day Clermont-Ferrand.

A young blond man, a farmer, and moreover from Auvergne, who had a strong taste for independence, meets Julius Caesar. The latter, a great warrior, greedy for possessions, had just invaded Auvergne at the head of six legions.

The mountain looked terrifying, with Gallic armies occupying its entire height. At its foot lay Caesar's camp. Caesar suffered a bloody defeat that prevented him from remaining any longer in front of Gergovia. He engaged in a few more cavalry skirmishes to spare the pride of his Roman soldiers, then broke camp and crossed back over the Allier River. This was Vercingetorix's Auvergne War. The land of Gergovia witnessed his victory and offered its milk, honey, and wine.

