



RÉMY COINTREAU

GASTRONOMIE



MIKAN

MANDARIN CHEESECAKE ENTREMETS



THE CHEF

Original creation by
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Recipe for 2 cakes

1. CHEESECAKE SABLE BASE

56 g butter
38 g sugar
38 g almond powder
68 g flour T55
1 g baking powder
Total weight: 201 g

Mix gently with the paddle together butter and sugar in a mixing bowl. Add almond powder and finish with the flour and baking powder. Laminate at 3 mm, then freeze it. Bake at 150°C for 20-25 minutes till golden brown color and cool it down at room temperature. Blend the sable base with the robocoupe to get a powder.

2. CHEESECAKE CRUNCH

60 g white chocolate 33%
50 g feuilletine
20 g butter
150 g baked cheesecake sable base
Total weight: 280 g

Melt the white chocolate at 40°C, add the feuilletine and mix well. Then, add soft butter and baked cheesecake sable base.

3. JOCONDE SPONGE

44 g egg whites
53 g sugar (1)
76 g eggs
11 g sugar (2)
53 g almond powder
17 g flour T55
1 g cornstarch
1 g salt
10 g butter
2 g orange zest
Total weight: 267 g

Whisk egg whites with sugar (1) till stiff peak. On a separate bowl, whisk eggs with the sugar (2). Pour the mix of eggs - sugar over the mix of egg white - sugar. Add the mix of flour, cornstarch, almond powder and salt already sifted. Stir with a rubber spatula. Finish by the melted butter at 70°C + orange zest. Bake at 165°C for 8 + 8 min and check.

4. MANDARIN COINTREAU® MARMALADE

162 g fresh mandarin
29 g sugar (1)
32 g mandarin purée
6 g lime purée
4 g NH pectin
12 g sugar (2)
6 g Cointreau® 60%
Total weight: 251 g

Use a fork to pick the mandarin and place with some cold water in a big saucepan. Start to heat it and bring to boil. Strain the water and start a second time with cold water. Renew this operation total 3 times. For the 4th time, cook the mandarin in the water until it becomes soft. Strain the mandarin and cool it down.

Cut the mandarin in two parts to take out the seeds and the white part in the middle. Chop the mandarin and arrange in a saucepan with the sugar (1), mandarin puree and the lime puree. Cook them all together until the marmalade is soft.

Use the big hand blender to mix the marmalade.

Combine together the sugar (2) and pectin, add to the marmalade and boil during 30 seconds.

Cool it down at 40°C, add the Cointreau® and pour in a container. Store in the fridge.

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RÉMY COINTREAU

GASTRONOMIE

5. COINTREAU® BASQUE CHEESECAKE MOUSSE

46 g white cheese
69 g cream cheese original
26 g sugar (1)
6 g vanilla extract
37 g milk
13 g egg yolks
5 g sugar (2)
3 g cornstarch (1)
29 g eggs
3 g cornstarch (2)
56 g cream 35% (1)
5 g gelatin 200 bloom
23 g Cointreau® 60%
174 g cream 35% (2)
14 g sugar (3)
Total weight: 509 g

In a bowl, place white cheese, cream cheese, sugar (1) and vanilla extract. Cook as a regular pastry cream milk, yolks, sugar (2) and cornstarch (1). Pour over the previous mixture. Add eggs, cornstarch (2), cream (1) and blend all together without incorporating air bubbles till you get a smooth texture. Pour the mixture into a inox container, wrap twice with cling film, pour some water in a second container and place your container with the base of cream on it.

Bake the cheesecake at 120°C, speed 3, damper closed, for 40/45 minutes. Final temperature in the middle of the cheesecake: 70°C. Add the gelatin, Cointreau®, blend it and cool down at 28°C. Whip the cream (2) + sugar (3) softly and add it to the previous cream.

6. NEUTRAL GLAZE

22 g water (1)
22 g sugar (1)
2 g NH pectin
67 g water (2)
67 g sugar (2)
44 g glucose syrup
1 g citric acid solution (50/50)
Total weight: 225 g

In a bowl, combine sugar (1) with pectin and add water (1). Let it stand for 20 minutes. In a pan, combine water (2) with sugar (2) then add glucose and heat to 70°C. Slowly add the pectin mixture and bring to boil. Add the citric acid solution. Let it set and store at 3°C. Reheat at 60/70°C before to spray.

7. POACHED KUMQUATS

40 g fresh kumquats
80 g water
40 g sugar
Total weight: 160 g

Rince the kumquats. Blanch (Boil) in a large amount of salted water. Strain and rinse them with cold water. Make the syrup with water and sugar, add the blanched kumquats then simmer for 2 hours. When kumquats are tenders and well cooked, remove them from the syrup. Cook the syrup at 105°C, then place back

the kumquats inside the syrup and store in the fridge at 3°C.

8. SEMI CANDIED MANDARIN

40 g mandarins
28 g water
4 g glucose
56 g sugar
Total weight: 128 g

Rinse and peel the mandarins, then cut them into pieces. Blanch them once in a large quantity of salted water, then a second time in clear water (without salt) and rinse. Repeat this step two more times.

Prepare the syrup, add the blanched mandarins, then simmer for 2 hours. Leave to rest overnight at room temperature. Simmer one last time for 1 hour, then check the final texture. If necessary, leave to rest overnight until the desired texture is achieved. Store in a vacuum-sealed bag in the refrigerator at 3°C.

To serve, keep some in an airtight container and place on paper towels to remove the syrup before using.

9. ASSEMBLY

125 g cheesecake crunch (+ cheesecake sable base)
120 g Joconde sponge
100 g mandarin Cointreau® marmalade
220 g Cointreau® Basque cheesecake
Neutral glaze to spray
Fresh mandarins/grapefruits supremes
Semi candied mandarin
Poached kumquats
Lime zest
Mini lemon thyme

Step 1: Prepare the crunch and spread 125 g into a 6 inch ring. Let it set into the freezer.

Step 2: Bake 120 g of Joconde sponge into a 5 inch ring, then cut it with a 12 cm cutter.

Step 3: Cook the marmalade and pour 100 g into a 5 inch ring. Let it set into the fridge at 3°C.

Step 4: Prepare the mousse, pour 220 g over the marmalade and press down the Joconde sponge on it. Freeze all together.

Step 5: Unmold the entremets and spray some neutral glaze. Arrange the entremets on the crunch and let it defrost.

Step 6 : Decorate with fresh mandarins/grapefruits supremes, semi candied mandarin, poached kumquats, lime zest and mini lemon thyme.

