



SÉLECTION OF  
CHOCOLATES  
WITH COINTREAU®



**SMALL BITES  
(IN BAGS OR BOXES)**

**1. SMALL SQUARE**

INSIDE:

1 kg gianduia<sup>®</sup>  
200 g praliné grains<sup>®®</sup>  
200 g candied cherries macerated in  
Cointreau<sup>®</sup>

<sup>®</sup>Gianduia :

1 kg heart-roasted hazelnuts  
1 kg icing sugar  
500 g milk chocolate couverture  
200 g cocoa butter

<sup>®®</sup>Praliné grains:

1 kg lightly toasted hazelnuts  
1 kg sugar

Add the quartered cherries (undrain) and praliné grains to the melted gianduia. Mix until the mixture begins to crumble. Stop mixing and simply chop everything up.

OUTSIDE:

Dip into the melting chocolate couverture.

**2. MILK CUP**

INSIDE:

Gianduia<sup>®</sup>  
Raisins that have been soaked in  
slightly warmed Cointreau<sup>®</sup>.

OUTSIDE:

Line the mold with milk chocolate couverture. Fill one-third of the way with warm gianduia. Mix the raisins thoroughly into the gianduia and cover them with more gianduia.

**3. DIAMOND**

INSIDE:

**Version A**

750 g milk chocolate couverture  
250 g melting chocolate couverture  
500 g butter  
250 g whipped cream  
300 g Cointreau<sup>®</sup> 60%

**Version B**

750 g milk chocolate couverture  
250 g melting chocolate couverture  
200 g whipped cream  
200 g Cointreau<sup>®</sup> 60%

OUTSIDE:

Dip into the melting chocolate couverture.

**4. TRUFFLES**

INSIDE:

**Version A**

1200 g melting chocolate couverture  
500 g butter  
500 g whipped cream  
300 g Cointreau<sup>®</sup> 60%  
+ vanilla

**Version B**

1000 g melting chocolate couverture  
200 g whipped cream  
200 g Cointreau<sup>®</sup> 60%  
+ vanilla

OUTSIDE:

Dip into the melting chocolate couverture, then roll in unsweetened cocoa powder.

**5. MELTING CUP**

INSIDE:

Same basic ganache as for the Diamond (3) with the addition of, per kg of ganache:  
250 g finely chopped orange peel,  
macerated in Cointreau<sup>®</sup> 60%.

OUTSIDE:

Line the mold with melting chocolate couverture. Fill the inside as described above.

**6. MUSCADINE**

INSIDE:

**Version A**

500 g milk chocolate couverture  
1000 g praliné  
200 g Cointreau<sup>®</sup> 60%

**Version B**

750 g milk chocolate couverture  
350 g melting chocolate couverture  
250 g praliné  
300 g Cointreau<sup>®</sup> 60%

OUTSIDE:

Cut into small sticks. Dip in melting chocolate couverture, then roll in icing sugar.

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## LARGE BITES (INDIVIDUAL)

### MOLDED BITE (HIGH)

Mold cups of melting chocolate couverture.  
Coat with *Cointreau*®-flavored gianduja (recipe 1).  
Fill the inside with Muscadine ganache.  
Close with couverture.



### MOLDED BITE (LOW)

Mold cups of melting chocolate couverture.  
Coat with the following ganache:  
500 ml of whipped cream boiled with 1,000 g of melting chocolate couverture.  
Work until the mixture becomes smooth.  
Then add 500 g of butter.  
Flavor with *Cointreau*®. Mix with the same amount of praline.  
Fill the inside with almond paste softened with *Cointreau*®.  
Close with the couverture.



### DIAMOND BITE

See recipe 3



### ROUND BITE

Spread a thin layer of milk chocolate couverture on silver foil.  
As soon as it begins to harden, use a round cutter to cut out discs 5 or 6 cm in diameter.  
Place the discs in parallel rows.  
Using a piping bag, spread a small amount of the following mixture onto the first discs:  
700 g of almond paste softened with *Cointreau*®,  
150 g of Smyrna raisins macerated in *Cointreau*®,  
150 g of melted cocoa butter.  
Cover with the discs from the second row.  
Cover the edges of the bites with small chocolate shavings.



NB: There are, of course, a few basic precautions to take to keep these products fresh, especially when they contain whipped cream.

**COINTREAU**

**RÉMY MARTIN**  
COGNAC FINE CHAMPAGNE

**MOUNT GAY**  
Barbados Rum EST. 1703

**ST-RÉMY**  
DISTILLATION FRANÇAISE 1735

**PORT CHARLOTTE**

**THE BOTANIST**  
ISLAY DRY GIN

**METAXA**®

**Griottines**  
COINTREAU

**jacobert**®

**Père MAGLOIRE**®