



RÉMY COINTREAU

GASTRONOMIE



SÉLECTION OF
CHOCOLATES
WITH COINTREAU®



SMALL BITES (IN BAGS OR BOXES)

1. SMALL SQUARE

INSIDE:

- 1 kg gianduja*
- 200 g praliné grains**
- 200 g candied cherries macerated in Cointreau®

*Gianduja :

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

**Praliné grains:

- 1 kg lightly toasted hazelnuts
- 1 kg sugar

Add the quartered cherries (undrain) and praliné grains to the melted gianduja. 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:

- Gianduja*
- Raisins that have been soaked in slightly warmed Cointreau®.

OUTSIDE:

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

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® 60%

Version B

- 750 g milk chocolate couverture
- 250 g melting chocolate couverture
- 200 g whipped cream
- 200 g Cointreau® 60%

OUTSIDE:

Dip into the melting chocolate couverture.

4. TRUFFLES

INSIDE:

Version A

- 1 200 g melting chocolate couverture
- 500 g butter
- 500 g whipped cream
- 300 g Cointreau® 60%
- + vanilla

Version B

- 1 000 g melting chocolate couverture
- 200 g whipped cream
- 200 g Cointreau® 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® 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
- 1 000 g praliné
- 200 g Cointreau® 60%

Version B

- 750 g milk chocolate couverture
- 350 g melting chocolate couverture
- 250 g praliné
- 300 g Cointreau® 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
COGNAC FINE CHAMPAGNE

PORT CHARLOTTE

THE BOTANIST
ISLAY DRY GIN

METAXA®


Griottines®


jacobert®

Père
MAGLOIRE®