



# RÉMY COINTREAU

GASTRONOMIE



## CHOCOLATE CAKE TRAVEL CAKE



THE CHEF

Original creation by  
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Recipe for 7 cakes weighing 350 g each

### 1. CAKE DOUGH

- 500 g eggs
- 150 g inverted sugar
- 250 g sugar
- 150 g almond powder
- 240 g T55 flour
- 50 g cocoa powder
- 15 g baking powder
- 240 g fresh cream
- 119 g 56% dark chocolate
- 100 g **St-Rémy®** brandy 60%
- 210 g clarified butter
- Total weight: 2 024 g

Using a mixer fitted with the paddle attachment, gently beat the eggs and sugars. Incorporate the powders. Add the cream and **St Rémy®** brandy, then the melted chocolate and clarified butter. Mix well.

### 2. RASPBERRY JELLY

- 86 g sugar
- 11 g gellan gum powder
- 455 g raspberry purée
- Total weight: 552 g

Mix the gellan powder and sugar. Stir into the purée and bring to a boil before use.

### 3. DARK CHOCOLATE GLAZE

- 500 g 56% dark chocolate
- 100 g 40% milk chocolate
- 600 g cocoa butter
- 60 g grape seed oil
- 380 g hazelnut paste
- 380 g chopped roasted hazelnuts
- Total weight: 2 020 g

Melt the chocolates and cocoa butter, then stir in the remaining ingredients.

### 4. ASSEMBLY

Pour approximately 200 g of cake dough into the mold. Pour 70 g of raspberry jelly into the center of the mixture. Cover with 80 g of cake dough until it reaches 3/4 of the way up the sides of the mold. Bake in the oven at 160°C for approximately 40 minutes. Unmold and freeze to glaze. Decorate with a few **Amarenas Cointreau®**.

