



RÉMY COINTREAU

GASTRONOMIE



CHOCOLATE ENTREMETS



THE CHEF

Original creation by
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Recipe for 3 desserts, 16 cm in diameter

1. CHOCOLATE SPONGE

390 g egg white
192 g sugar
135 g egg yolk
125 g 56% dark chocolate
35 g butter
102 g flour T55
35 g cocoa powder
1 orange zest

Beat the egg white with the sugar, then add the egg yolk. Fold in the sifted powders and zest. Melt the chocolate and butter, then add to the mixture. Bake in a convection oven at 180°C for 12 minutes. Cut the biscuit into 6 discs, each 14 cm in diameter.

2. COINTREAU® CITRUS CREAM

100 g citrus purée
5 g glucose
18 g gelatin mass
155 g milk chocolate
200 g cream
12 g Cointreau® 60%

Heat the purée, then add the gelatin mass and glucose. Stir in the melted chocolate, then blend with the cream and Cointreau®.

3. DARK CHOCOLATE MOUSSE

250 g milk
40 g glucose
24 g gelatin mass
300 g 56% dark chocolate
500 g whipped cream
12 g Cointreau® 60%

Boil the milk and glucose, add the gelatin mass and chocolate. Cool to 30°C before adding the Cointreau® then whipped cream.



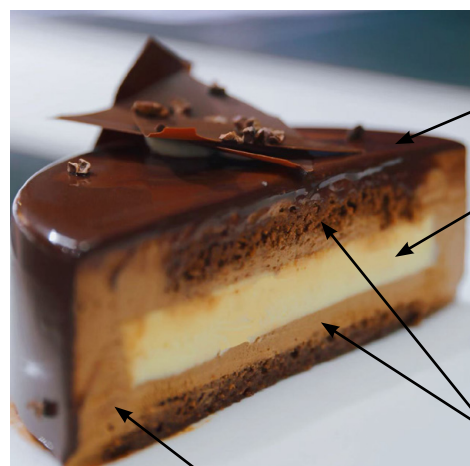
4. CHOCOLATE GLAZE

120 g cream
180 g sugar
140 g water
60 g cocoa powder
60 g gelatin mass
100 g neutral glaze

Boil the water and sugar, then add the cocoa powder and gelatin mass. Stir in the preheated cream and neutral glaze. Mix, then refrigerate overnight. Reheat to 26°C before use.

5. ASSEMBLY

Assemble upside down: Pour the dark chocolate mousse into the ring mold, then place a chocolate sponge disc on top, followed by 160 g of Cointreau® citrus cream. Pop with dark chocolate mousse. Cover with the second chocolate sponge. Set aside in the freezer. Remove from the mold and glaze.



chocolate glaze

Cointreau® citrus cream

chocolate sponge

dark chocolate mousse

COINTREAU



MOUNT GAY
Barbados Rum 1703

ST-REMY

PORT
CHARLOTTE

THE BOTANIST
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METAXA

"Iles du Vent"

jacobsen

Rose
MAGLOIRE

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