



RÉMY COINTREAU

GASTRONOMIE



CHICKEN PARTY EASTER CHOCOLATE ENTREMETS



THE CHEFS

Original creation by the Pastry Lions, the Belgian team competing in the 2027 World Pastry Cup: Osthmane JABER, Yoshiyuki NUMASAWA, Nelson LECHIEN, and their coach, Marc DUCOBU



Recipe for 3 entremets

1. CHOCOLATE GANACHE

130 g 35% cream
18 g sugar
31 g 70% dark chocolate
68 g milk chocolate
1 g fleur de sel
5 g butter
Total weight: 253 g

Bring the cream and sugar to a boil. Emulsify with the chocolates, then cool to 40°C before adding the fleur de sel and butter. Immediately pour 80 g into each 14 cm diameter mold over the Cointreau® cream.

2. COINTREAU® CREAM

220 g 35% cream
28 g milk
1 vanilla pod
1 orange zest
10 g glucose
10 g sugar
66 g egg yolks
16 g gelatin mass
8 g Cointreau® 60%
Total weight: 358 g

Heat the cream, milk, vanilla, and orange zest, and let steep for 20 minutes. Bring to a boil with the sugar and glucose. Make a custard with the egg yolks (to 82°C). Add the gelatin mixture and blend for 5 minutes. Add the Cointreau®. Cool the mixture to 35°C. Immediately pour 110 g into each ø 14 cm insert.

3. COINTREAU® ORANGE SHORTBREAD

165 g gianduja
53 g pailleté feuillantine
53 g orange shortbread
3 g cocoa butter
28 g milk chocolate
6 g Cointreau® 60%
Total weight: 308 g

Mix the ingredients with a mixer and spread the mixture directly.

4. DARK CHOCOLATE MOUSSE WITH ORANGE

160 g milk
35 g glucose
35 g egg yolks
209 g 70% dark chocolate
355 g 35% cream
6 g orange zest
Total weight: 800 g

Bring the milk, glucose and orange zest to a boil. Add the egg yolks and cook to 85°C (Pasto 82°C). Emulsify with the chocolate, then cool to 45°C. Fold in the whipped cream using a hand mixer. Assemble immediately.

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5. MILK CHOCOLATE GLAZE

50 g water (1)
100 g glucose
100 g sugar
16 g cocoa powder
70 g condensed milk
7 g gelatin
33 g water (2)
100 g 70% dark chocolate
Total weight: 476 g

Bring the water (1), glucose, and sugar to a boil. Add the cocoa powder and condensed milk. Heat to 103°C before stirring in the gelatin which has been soaked in water (2) beforehand. Strain through a fine-mesh sieve. Emulsify with the chocolate. Let cool for 24 hours. Melt and glaze.

6. FLOURLESS CHOCOLATE SPONGE

140 g egg whites
70 g sugar
110 g egg yolks
70 g almond powder
20 g cocoa
Total weight: 410 g

Beat the egg whites with the sugar until stiff peaks form. Fold in the egg yolks, then the almond powder and cocoa powder. Bake at 150°C for 15 minutes.

7. ASSEMBLY

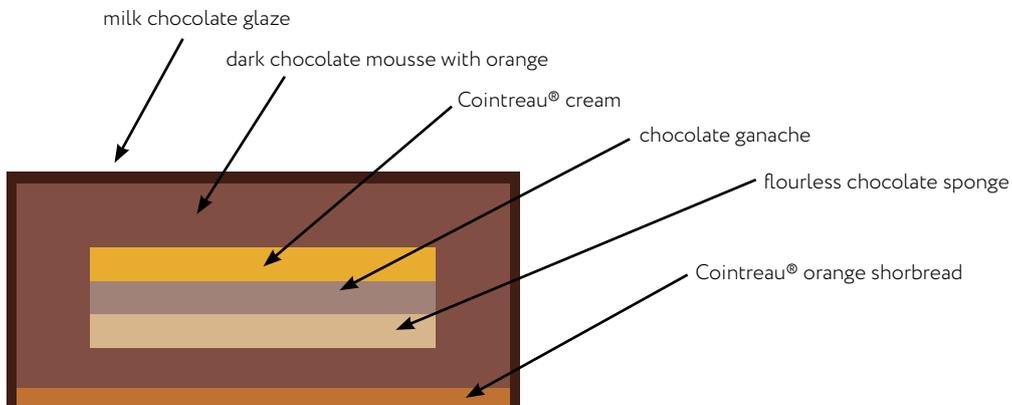
Spread 260 g of orange-flavored dark chocolate mousse into the mold, then place the insert: Cointreau® cream, milk chocolate ganache, and flourless chocolate sponge.

Press down gently to release air bubbles and bring the chocolate mousse up along the sides. Smooth the surface, then place the reconstituted shortbread flat on top.

Set aside in the freezer at -18°C.

Heat the milk chocolate glaze to a maximum of 35°C, mix well, then glaze the dessert.

Place a milk chocolate ring on top of the dessert, then decorate with a few eggs around the edges and a hen in the center.



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