



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

COINTREAU® STRAWBERRY ENTREMETS



THE CHEF

Original creation by
Nicolas PIEROT,
International Consultant
Pastry Chef



Recipe for 1 entremets with a diameter of 14 cm

COMPOSITION :

Ginger crispness

_ ø 12 cm

74 g ginger reconstituted crispness

_ ø 12 cm

Cointreau® Pain de Gênes

_ ø 12 cm

90 g Cointreau® strawberry jelly

150 g yoghurt mousse

_ ø 14 cm

70 g Cointreau® ginger strawberry ganache

50 g strawberry jelly (decor)

1. GINGER CRISPNESS

65 g butter (82% fat)

65 g flour T55

55 g almond powder

50 g brown sugar

1 g salt

6 g ginger powder

Total weight: 242 g

Put all the ingredients in the food processor using a paddle attachment. Stir until forming a homogeneous paste. Crumble and cook to 150°C for about 20 minutes. Set aside in dry place.

2. GINGER RECONSTITUTED CRISPNESS

210 g cooked ginger crispness

50 g milk chocolate

Total weight: 260 g

Melt white chocolate to 40/45°C. Pour on the cooked crispness. Mix using a paddle attachment. Spread to a thickness of 3 mm and freeze. Set aside for the assembly.

3. YOGHURT MOUSSE

645 g Greek yoghurt

40 g milk powder

2,5 g salt

114 g lemon juice to hydrate gelatin

19 g gelatin powder 200 blooms

195 g dextrose

55 g saccharose

265 g egg whites

515 g cream (35% fat)

Total weight: 1 850 g

Whip cream and set aside in the refrigerator. Make an Switzerland meringue (60°C) with egg whites, dextrose and saccharose. Mix yoghurt, milk powder and salt (20°C). Hydrate the gelatin with lemon juice, melt and add yoghurt. Add gently meringue, then cream. Use immediately in the assembly.

4. COINTREAU® PAIN DE GÊNES

280 g eggs

400 g Lubeca® almond paste 50%

5 g baking powder

90 g flour T55

130 g butter (82% fat)

100 g egg whites

50 g Cointreau® 60% vol.

Total weight: 1 055 g

Preheat the oven to 165°C. Using the food processor, mix eggs, Cointreau® and almond paste. When the mixture is homogeneous, whip in the food processor. Add the sieved powders, then the warm melted butter. Whip the eggs in the food processor, before to incorporate in the previous mixture. Spread the sponge on a silicone, to a thickness of 5 mm, then bake for 9 minutes.

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5. COINTREAU® STRAWBERRY JELLY

375 g strawberry puree
1 g xanthan gum
37 g dextrose
8 g gelatin powder 200 blooms
48 g water to hydrate gelatin
10 g Cointreau® 60%
Total weight: 479 g

Mix together dextrose and xanthan gum. Mixing, sprinkle on strawberry puree. Hydrate gelatine with water. Melt the hydrated gelatin with some puree with xanthan. Mix together and pour.

6. COINTREAU® GINGER STRAWBERRY GANACHE

20 g ginger juice
45 g Mara des bois strawberry puree (1)
4 g gelatin powder 200 blooms
24 g water to hydrate gelatin
145 g white chocolate 40%
175 g Mara des bois strawberry puree (2)
10 g lime juice
10 g Cointreau® 60% vol.
Total weight: 433 g

Mix gelatin powder and water. Heat strawberry puree (1) with ginger juice to 80°C, then add gelatin. Pour on the chopped chocolate, let melt before to mix. Add the strawberry puree (2) and the lime juice. Add Cointreau® and mix. Use immediately.

7. STRAWBERRY JELLY

150 g strawberry juice
100 g water
25 g saccharose
11 g Sosa vegetable gelatin
Total weight: 286 g

In a saucepan, heat the strawberry puree, then add the mixture sugar-vegetable gelatin. Boil and pour on a lightly greased stainless baking sheet. Let cool before to cut in circles with a diameter of 14 cm.

8. ASSEMBLY AND FINISHING

