



RÉMY COINTREAU

GASTRONOMIE



COINTREAU® CARAMEL CAKE



THE CHEF

Original creation by
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Recipe for 2 cakes (10 good slices per cake)
Preparation time: 2 hours

1. CAKE DOUGH

295 g caster sugar
215 g eggs (to room temperature) or 2 eggs
20 g egg yolks (to room temperature) or 1 egg yolk
250 g flour
8 g baking powder
1 g salt
130 g thick cream
90 g butter

With your food processor, mix the eggs, the salt and the caster sugar till a creamy color. Add the thick cream and mix together well. Add the flour and the baking powder, mix delicately. Add the melted and cooled at room temperature butter. Mix together well.

450 g of dough per mould after baking

Cake mould with a tube:

Put some dough on the tube to stick a sheet of greaseproof paper around the tube.

Line the mould with a sheet of greaseproof paper.

Fill the mould and close the cover.

Traditional cake mould:

Fill the pre-buttered mould.

Bake at 170°C for 40/45 minutes.

Remove the cake and place it on a rack.

2. SOAKING SYRUP

1 litre of water
500 g sugar
100 g passion fruit juice or lemon juice

Generously soak the cake on the rack with the syrup.

3. FILLING: SALTED BUTTER CARAMEL SUZETTE

160 g caster sugar
100 g liquid cream
6 cl orange juice
150 g butter

2,5 g salt flower (or salt)
45 g gelatin mass (7 g of gelatin leaves and 38 g hot water)
55 g Cointreau® 60% vol.

In a saucepan, make a caramel adding the sugar gradually (to avoid formation of lumps). When the caramel is dark blond, add the orange juice and the cream, previously slightly heated, then the salt.

Bring to the boil (until the thermometer reads 110°C).

Continue the stirring after baking. Pour into a recipient provided with a pouring spout. Add the cold butter, cut into small pieces. Then let cool.

Add the gelatin mass and mix. Add the Cointreau® and mix.

Put in blender.

4. ASSEMBLY

Cake mould with a tube:

Stand the cake (covered with a plastic film), fill with a little caramel to make a plug and put in refrigerator.

Complete the filling with the caramel in the tube, and put in the refrigerator.

Cake mould with a tube: CuisineShop

Traditional cake mould:

Let the caramel set in a cool place.

Fill a pastry bag with caramel and spread on top of cake, by drawing «S». Put in the refrigerator.



Click on the image to watch the **video**