



# RÉMY COINTREAU

GASTRONOMIE



## COINTREAU® MATCHA CAKE



THE CHEF

Original creation by  
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Pastry Chef



Recipe for 1 travel cake

### 1. YUZU MATCHA CAKE

280 g saccharose  
200 g eggs  
0,4 g Fleur de sel  
40 g thick cream  
236 g flour T55  
7,2 g baking powder  
20 g matcha tea powder  
80 g grape seed oil  
80 g yuzu purée  
40 g Cointreau® 60% vol.  
Total weight: 983,6 g

- 1) With the paddle, stir together the eggs, saccharose and Fleur de sel.
- 2) Add thick cream, then flour, baking powder and matcha powder, previously sifted together.
- 3) Finally, add grape seed oil, Cointreau® and yuzu purée.
- 4) Pour the mixture into a buttered and floured square mold of side 7.5 cm.
- 5) Bake to 165°C between 30-35 minutes.
- 6) Out of the oven, soak with Cointreau® yuzu syrup.
- 7) Cover immediately (hot) with foold film.

### 2. COINTREAU® YUZU SYRUP

105 g saccharose  
135 g water  
60 g yuzu purée  
20 g Cointreau® 60% vol.  
Total weight: 320 g

- 1) Boil together water and saccharose.
- 2) Add yuzu purée.
- 3) Set aside in the fridge.
- 4) Add Cointreau® when it's cold.

### 3. MATCHA COATING

200 g ivory chocolate 34%  
50 g grape seed oil  
10 g Matcha tea powder  
Total weight: 260 g

- 1) Melt the chocolate to 40-45°C.
- 2) Add oil and Matcha tea powder.
- 3) Mix together and cool at room temperature ambiante.
- 4) Use to 30°C on a product to 4°C.
- 5) After the glaze, put the cake in the fridge for 20 to 30 minutes to crystallize the coating.

### 4. DECOR : PASSION FRUIT PASTES

60,6 g passion purée  
43,3 g apricot purée  
10,8 g saccharose (1)  
2,6 g yellow pectin  
110,7 g saccharose (2)  
30,3 g glucose  
1,7 g tartaric acid solution  
Total weight: 260 g

- 1) Heat the purées between 40 to 50°C.
- 2) Mix in parallel saccharose (1) with yellow pectin and sprinkle on the purée.
- 3) Boil, add glucose, then gradually saccharose (2).
- 4) Add solution and cook together to 108°C or 75 Brix.
- 5) Pour into a greased frame.
- 6) Let cool, cut and cover with granulated sugar.
- 7) Cu some fruit pastes into cubes and place in the cake.



COINTREAU

RÉMY MARTIN  
COGNAC FINE CHAMPAGNE

MOUNT GAY  
Barbados Rum 1703

ST-REMY

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ISLAY DRY GIN

METAXA

"Iles du Vent"

Jacobsen

Père  
MAGLOIRE®

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