



# RÉMY COINTREAU

GASTRONOMIE



## COINTREAU® SOUFFLÉ MANDARIN SORBET



THE CHEFS

Original creation by  
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Recipe for 8 plates

### 1. PASTRY CREAM BASE

238 g milk  
39 g cream (35% fat)  
69 g egg yolks  
33 g sugar  
22 g cornstarch  
22 g butter

In a saucepan, boil the milk and cream. Combine the egg yolks and sugar, then the cornstarch. Cook everything together as for a pastry cream. Then stir in the butter and mix. Cool quickly in the freezer. Store at 3°C.

### 2. COINTREAU® SOUFFLÉ

345 g pastry cream base  
55 g Cointreau® 60%  
9,1 g cornstarch  
1,4 g orange zest (microplane)  
345 g egg whites  
5,5 g eggs white powder  
69 g sugar

Mix together the pastry cream, Cointreau®, cornstarch, orange zest and bring to a boil like a pastry cream, to activate the cornstarch. Temper the egg whites. Combine the egg white powder and sugar and pour over the egg whites. Whisk until they form soft peaks, then pour over the pastry cream.

### 3. MANDARINE JELLY

PLATED DESSERT

160 g mandarin puree  
24 g sugar  
1 g liquid vanilla extract  
2,7 g gelatin 200 blooms  
1 g orange and mandarin zest

In a saucepan, bring  $\frac{1}{4}$  of the mandarin puree with the sugar and vanilla to 70°C. Add the gelatin and strain over the remaining puree. Incorporate the zest. Keep at 3°C.

### 4. COINTREAU® MANDARIN SORBET

52 g water  
56 g sugar  
40 g atomized glucose powder  
2 g Superneutrose  
320 g mandarin puree 100%  
16 g Cointreau® 60%

Heat the water to 40°C. Combine the sugar, glucose and Superneutrose and gradually pour over the water, stirring with a whisk. Bring to 85°C and cool to 3°C for a minimum of 4 hours. Pour the resulting syrup over the mandarin puree, incorporate the Cointreau® and mix. Churn and store at -18°C.

### 5. ASSEMBLY & FINISHING

100 g Cointreau® soufflé  
20 g mandarin jelly  
30 g mandarin supremes  
5 g candied orange zest  
50 g Cointreau® mandarin sorbet

Reheat the jelly and pour 20 g per plate. Cut the mandarins to extract the segments. Arrange the segments and candied orange zest on the jelly. Grease the individual soufflé moulds with butter, then apply a thin layer of sugar. Poach the Cointreau® soufflé mixture. Bake at 175°C, speed 3, for 4 minutes + 4 minutes. Sprinkle with icing sugar when leaving the oven. Place a quenelle of Cointreau® mandarin sorbet on top of the jelly before serving.



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