



# RÉMY COINTREAU

GASTRONOMIE



## COINTREAU® EXOTIC CUP



THE CHEFS

Original creation by  
Manuel & Alexis BOUILLET,  
Consultant Pastry Chefs,  
Twin's Creative Lab,  
Taiwan



Recette pour 12 pièces

### 1. BANANA POUNDCAKE

95 g eggs	46 g flour T55
48 g sugar	2,8 g baking powder
29 g inverted sugar	26 g banana purée
29 g almond powder	29 g butter

Whisk together the eggs, sugar and inverted sugar. Add the almond powder, flour and baking powder. Stir in the banana purée and butter. Poach in silicone half-spheres 6 cm in diameter, or 30 g per half-sphere. Cook at 160°C for 12 to 14 minutes.

### 2. PASSION FRUIT CHEESECAKE

400 g cream cheese
100 g eggs
65 g sugar
100 g passion fruit purée
20 g gelatin mass

Microwave the cream cheese for 10 to 15 seconds to soften the texture. Add the eggs, sugar and passion fruit purée. Mix and place in a stainless steel bowl. Film with two layers of stretch film and cook in a double boiler. Pour the cooked mixture into a pouring bowl and add the gelatin mass. Mix and pour into 4 cm silicone half-spheres, 15 g per half-sphere. Cook at 120°C for 45 minutes.

### 3. COINTREAU® WHIPPED GANACHE

120 g cream (1)
14 g gelatin mass
8 g glucose
39 g white chocolate
153 g cream (2)
49 g Cointreau® 60%

Heat the cream (1), gelatin mass and glucose to 60/65°C. Pour over the white chocolate to form the ganache and mix. Add the cream (2) and Cointreau®, mix again. Cool and assemble.

### 4. COINTREAU® EXOTIC COULIS

80 g mango purée	6 g sugar
40 g banana purée	1 g vanilla extract
30 g passion fruit purée	30 g Cointreau® 60%

Mix all the ingredients together and mix and then pour into 2.5 cm-diameter silicone half spheres, or 7 g per half sphere. Freeze.

### 5. KAPPA JELLY

220 g water
74 g sugar
4 g Kappa powder

Add the sugar and Kappa powder mixture to the water. Boil and use around 80°C.

### 6. ASSEMBLY

35 g banana poundcake	7 g Cointreau® exotic coulis
15 g passion fruit cheesecake	S.Q. vegetal jelly
20 g Cointreau® Chantilly	Candied orange zests

Poach the Cointreau® whipped ganache on the passion fruit cheesecake and then use a spatula to create relief. Make a cavity with a melon scoop and hot water. Place on the banana poundcake. Dip the frozen coulis in the Kappa jelly, using a toothpick, then cool in the refrigerator. After cooling, place them in the cavity provided on the mounted ganache, then decorate with candied orange zest.



COINTREAU



MOUNT GAY  
Barbados Rum 1703

ST-RÉMY

PORT  
CHARLOTTE

THE BOTANIST  
ISLAY DRY GIN

METAXA

"Iles du Vent"

Jacobbert

Père  
MAGLOIRE

Griottines®  
COINTREAU

Amarena-  
COINTREAU