



RÉMY COINTREAU

GASTRONOMIE



## VENDÔME



THE CHEF

Original creation by  
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Recipe for 20 individual pieces

Composition: Joconde sponge, pistachio dacquoise, Cointreau® orange bavaroise, hazelnut praline mousse.

### 1. SPECIAL JOCONDE SPONGE

125 g almond powder  
125 g icing sugar  
35 g flour  
10 g trimoline  
100 g whole eggs (1)  
100 g whole eggs (2)  
110 g egg whites  
25 g caster sugar  
Total weight: 630 g

Whisk together almond powder, icing sugar, flour, trimoline and eggs (1). Add eggs (2). Beat for approximately 15 minutes. Add the egg whites beaten with caster sugar. Spread the sponge on a Silpat® sheet. Bake in a convection oven at 220°C for 6 to 7 minutes. Remove the sponge from the baking sheet as soon as it comes out of the oven. Leave to cool. Cut 4 cm wide by 18 cm long strips to line stainless steel circles.

### 2. PISTACHIO DACQUOISE

150 g egg whites  
50 g caster sugar  
20 g pistachio paste  
115 g almond powder  
135 g icing sugar  
20 g flour  
25 g crushed pistachios  
Total weight: 515 g

Whisk the egg whites with the caster sugar to make meringues. Soften the pistachio paste with a little of the whipped egg whites, then fold in the sifted mixture : almond powder, icing sugar, flour and lightly toasted crushed pistachios. Place on a 33 x 33 cm Flexipat®. Bake in a convection oven at 170°C for about 12 to 14 minutes. Set aside. Cut 5 cm diameter discs.



### 3. COINTREAU® ORANGE BAVAROISE

185 g milk  
1 orange : zest to infuse in milk  
55 g egg yolks  
50 g caster sugar  
42 g gelatin mass (6 g gelatin powder 200 blooms and 36 g water)  
15 g Cointreau® 60%  
185 g whipped cream  
Total weight: 532 g

Pour the milk over the eggs and cook at 85°C for a few minutes. Stir in the gelatin mass. Allow to cool completely before gently folding in the Cointreau® and whipped cream.

### 4. HAZELNUT PRALINE MOUSSE

65 g syrup to 30°B  
40 g egg yolks  
28 g gelatin mass (4 g gelatin powder 200 blooms and 24 g water)  
115 g hazelnut praline  
250 g whipped cream  
Total weight: 498 g

Make a sabayon: cook the syrup to 30°B. Add egg yolks and cook to 80°C. Whip until completely cooled. Incorporate the melted gelatin mass, then the hazelnut praline and finally the whipped cream.

### 5. COINTREAU® PUNCH

125 g syrup to 30°B  
25 g water  
25 g Cointreau® 60%  
Total weight : 175 g

Mix the ingredients together

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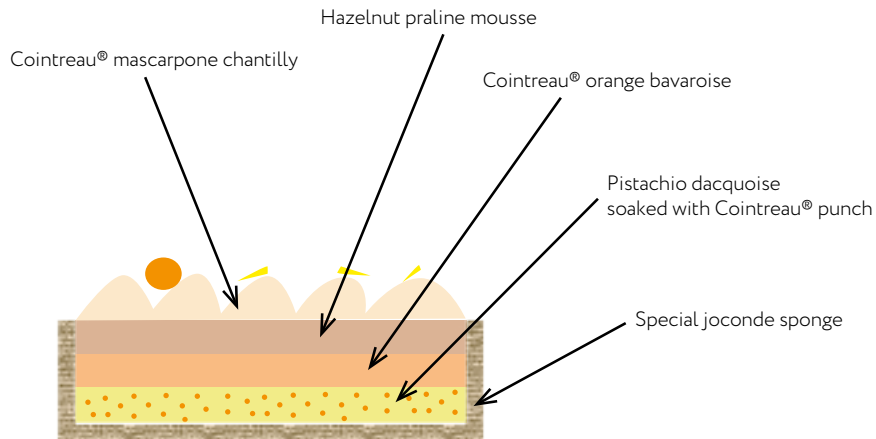
## 6. COINTREAU® MASCARPONE CHANTILLY

500 g whipping cream  
80 g mascarpone  
20 g icing sugar  
30 g Cointreau® 60%  
Total weight: 630 g

In a mixer, whip the whipping cream, mascarpone and icing sugar. Add Cointreau®. Use immediately.

## 7. ASSEMBLY AND FINISHING

Line circles ø 6 cm and 4 cm high with the joconde cookie.  
Place a disk of pistachio dacquoise soaked in Cointreau® punch on the bottom.  
Pour Cointreau® orange bavaoise halfway up.  
Freeze.  
When the bavaoise is frozen, pour the hazelnut praline mousse.  
Freeze again.  
Pipe Cointreau® mascarpone chantilly and decorate with orange supreme and crushed pistachio pieces.



COINTREAU

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ST-RÉMY

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