



RÉMY COINTREAU

GASTRONOMIE



ORANGE RIBBON



THE CHEF

Original creation by
Jean-Michel PERRUCHON,
Meilleur Ouvrier de France Pâtisserie
Ecole Bellouet Conseil,
Paris, France



Recipe for 6 travel cakes for 6/8 people

Composition : Hazelnut sponge, Cointreau® orange pain de Gênes, Cointreau® orange ganache, Cointreau® soaking syrup, ivory glaze

1. HAZELNUT SPONGE

95 g butter
70 g brown sugar (1)
95 g egg yolks
40 g flour
150 g almond powder
135 g egg whites
60 g brown sugar (2)
Total weight: 645 g

Mix together the softened butter, brown sugar (1) and egg yolks. Then add the flour and hazelnut powder. Finish by adding the egg whites beaten with the brown sugar (2) to form a meringue. Spread the sponge in a 28 x 35 cm frame on a Silpat sheet and bake in a fan oven at 170°C for around 15 minutes. Place on a rack when removed from the oven.

2. COINTREAU® ORANGE PAIN DE GÊNES

300 g almond paste 50%
210 g eggs
35 g flour T55
35 g starch
90 g butter melted at 45°C
2 orange zest
20 g Cointreau® 60%
Total weight: 690 g

Using a mixer fitted with the paddle attachment, soften the warm almond paste, adding the eggs gradually. Using a whisk, beat at medium speed for a few minutes, then add the sifted flour and starch together, and finally the melted butter with the orange zest and Cointreau®. Arrange in a 28 x 35 cm frame on a Silpat sheet. Bake in a convection oven at 170°C for about 15 minutes. Place on a rack when removed from the oven.

3. COINTREAU® ORANGE GANACHE

200 g orange purée
40 g glucose
400 g white chocolate 34%
25 g cocoa butter
10 g Cointreau® 60%
Total weight: 675 g

Bring the orange purée to a boil, add the glucose and dissolve it, then pour the mixture over the melted white chocolate and cocoa butter. Mix, add the Cointreau®, and mix again. Start the crystallization process in the refrigerator.

4. COINTREAU® SOAKING SYRUP

250 g orange juice
200 g caster sugar
30 g Cointreau® 60%
Total weight: 480 g

Warm the orange juice to dissolve caster sugar. Add the Cointreau®. Set aside.

5. IVORY GLAZE

500 g white chocolate 34%
140 g grapeseed oil
Total weight: 640 g

Melt the ingredients together at 40°C and mix well. Use at 28°C.

6. ASSEMBLY & FINISHING

Soak the two biscuits generously, then freeze for at least 15 minutes.

Remove from the freezer and cut each biscuit in half widthwise to obtain two rectangles measuring 27 x 17 cm.

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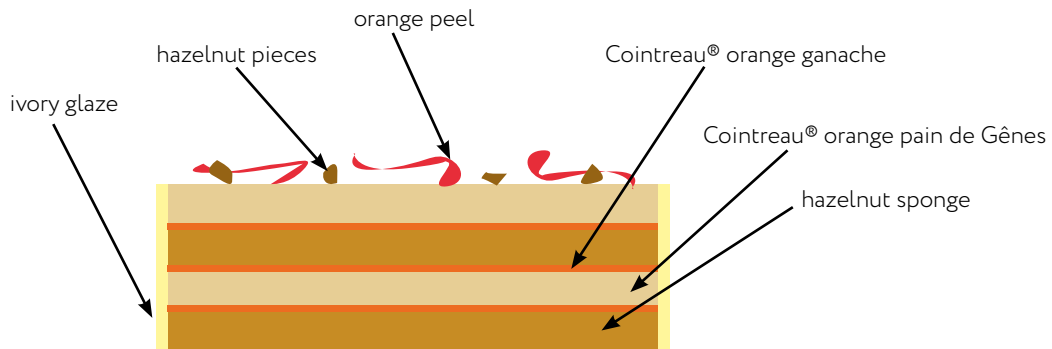
Alternate hazelnut sponge and Cointreau® orange pain de Gênes, sticking them together with a thin layer of Cointreau® orange ganache.

This will give you a rectangle measuring 27 x 17 cm with 4 layers of sponge.
 Freeze for at least 30 minutes.

Cut into 6 strips 4 cm wide and 17 cm long.

Turn the strips on their side, coat them with a neutral glaze and dip them into the ivory glaze.

Decorate with thin orange zest and caramelized hazelnut pieces.



COINTREAU


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