



RÉMY COINTREAU

GASTRONOMIE



GLASS: COINTREAU® PEAR



THE CHEF

Original creation by
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Belgium



Recipe for 6 verrines

COMPOSITION:

- Vanilla pear, orange zest and Cointreau®
- Crumble with hazelnuts
- Chocolate mousse

1. VANILLA PEAR, ORANGE ZEST AND COINTREAU®

- 500 g pears
- 30 g sugar
- 60 g Cointreau® 60% vol.
- 20 g lemon juice
- 1 vanilla pod
- Zest of one orange

Peel and cut the pears in brunoise in microwave container. Add lemon juice, sugar, Cointreau®, orange zests and seeds of vanilla pod.

Cover with clingfilm to steam pears in microwave. Proceed in steps of 30 seconds. Then mix well.

2. CRUMBLE WITH HAZELNUTS

- 360 g butter at room temperature
- 360 g flour
- 360 g brown sugar
- 360 g hazelnut powder (or almond)

Place butter and sugar in a bowl, give the mixture a sandy texture by rubbing it between the fingers. Add hazelnut powder, mix. Add flour, mix to obtain a semi-hard dough. Cut in small pieces spaced onto a baking tray lined with baking paper and bake to 160°C for about 15 minutes.

3. CHOCOLATE MOUSSE

- 500 g double cream
- 225 g dark chocolate
- 150 g milk

Melt the chocolate with the milk for 2 minutes in microwave. Mix gently to obtain a ganache. Whisk slightly double cream. Mix with a little ganache. Add the remainder of the ganache and mix again.

4. ASSEMBLY

Put a little chocolate mousse at the bottom of a glass, then a little of pears, finally a little of crumble. Sprinkle with icing sugar.



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