



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

CHESTERFIELD RED

THE CHEF

Original creation by
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Recipe for 1 frame 58 x 38 x 5 cm

1. SHORTBREAD DOUGH

425 g butter
400 g icing sugar
800 g flour
230 g cornstarch
120 g almond powder 100%
8 g salt
23 g eggs

Cream butter with icing sugar. Mix in half the dry ingredients, then half the eggs, then the remaining dry ingredients and immediately the eggs. Stop mixing when the dough has formed. Keep refrigerated.

2. FRANGIPANE

750 g butter
750 g sugar
75 g flour
750 g almond powder
820 g eggs

Combine softened butter and sugar. Mix the dry ingredients before adding half of them to the butter mixture. Continue with half the eggs, then the remaining dry ingredients. While the dough is mixing, pour in the remaining eggs and combine until smooth.

3. WILD STRAWBERRY COULIS

720 g wild strawberry puree
20 g lime juice
40 g sugar
20 g gelatin powder
100 g water
20 g Cointreau® 60%

Hydrate gelatin in water. Heat 1/3 of the puree and stir in the sugar and gelatin mass. Add remaining purée, lime juice and Cointreau®. Set aside.

4. VANILLA MOUSSE

400 g sugar
110 g water (1)
300 g egg yolks
24 g gelatin powder
120 g water (2)
140 g cream 35% (1)
70 g vanilla syrup
1 200 g mascarpone
1 050 g cream 35% (2)

Place gelatin in water (2). Whip cream (2) until 2/3 full. Prepare a custard with the water (1), sugar and egg yolks. Strain and whisk until frothy and cold. Bring the cream (1) and vanilla syrup to the boil, then stir in the gelatine, mascarpone and semi-whipped cream (2).

5. ASSEMBLY & FINISHING

Roll out the shortbread dough to 3 mm and place on a baking sheet. Bake for 12-15 minutes at 160°C. Place a 58 x 38 x 5 cm frame on the shortbread dough and pour a layer of frangipane. Cover with apricots. Bake at 160°C for 15-20 minutes. Leave to cool. Spread a layer of vanilla mousse. Using a piping bag, pipe the coulis to obtain a marbled effect, then freeze. Cut into individual pieces before decorating.

