



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

COINTREAU® HAZELNUT LOG



THE CHEF

Original creation by
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Waterloo, Belgium



Recipe for 59 cm long log (3 x 6 persons)

1. HAZELNUT & PECAN SPONGE

55 g	hazelnut powder 100%
55 g	pecan powder 100%
110 g	icing sugar
110 g	egg whites
45 g	sugar
	crushed Piedmont hazelnuts
	crushed pecans

Whisk the egg whites with the sugar. Add the hazelnut powder, pecan powder and icing sugar, previously sifted together. Spread a 60 to 10 cm strip and sprinkle with hazelnuts and pecans. Cook to 180°C for 18 minutes.

2. CRISPY PRALINÉ

95 g	almond praliné at home
10 g	dark chocolate 56%
16 g	milk chocolate 44%
6 g	cocoa butter
20 g	pailleté feuilletine

Melt the chocolates with the cocoa butter. Add melted praliné and pailleté feuilletine at last.

3. CHOCOLATE GANACHE WITH COINTREAU®

185 g	unsweetened fresh cream (35% fat)
65 g	sugar
65 g	glucose
155 g	dark chocolate 75% from Ecuador
30 g	milk chocolate 44%
65 g	dairy butter
30 g	Cointreau® 60 % vol.

Heat the cream, sugar and glucose. Pour onto the chocolates in 3 steps and mix. Let cool until to 40°C, add butter and Cointreau® and mix. Keep a little bit of ganache for decoration.

4. PRALINE MOUSSE

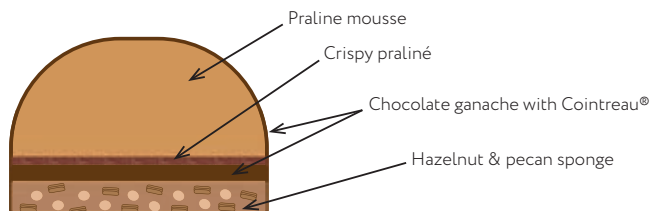
335 g	unsweetened fresh cream (40% fat)
190 g	pastry cream
30 g	gelatine mass
	(5 g gelatine powder + 25 g water)
110 g	hazelnut praliné at home
55 g	fine hazelnut praliné Pra-Clas
55 g	pure Piedmont hazelnut pasta

Heat the pastry cream, add melted gelatine and pralinés. When the mixture reaches 40°C, add cream, whipped previously.

5. ASSEMBLY AND FINISHING

Put the praline mousse into a log mould, add a layer of crispy praliné, then a layer of chocolate ganache with Cointreau® and close with the sponge.

When the log is removed, spray a mixture 50% cocoa butter and 50% dark chocolate 70%. Draw a line of chocolate ganache at the center of log. Chocolate decorations and caramelized hazelnuts according the chef's inspiration!



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