



RÉMY COINTREAU

GASTRONOMIE



BUTTERFLIES & ROYAL SIDECAR



THE CHEF

Original creation by
Patrick AUBRION,
Pastry Chef and
chocolatier

BUTTERFLIES

Recipe for 10 pieces

1. GINGER YUZU CREAM

(ball to the center)

- 122 g fresh cream (35% fat)
- 25 g fresh yuzu pulp
- 3 g Cointreau® 60%
- 3 g grated fresh ginger
- 3 g lime zest
- 31 g egg yolks
- 31 g sugar
- 1,5 gelatin leaf, silver

Make a custard:

- Heat the fresh cream, yuzu pulp, grated fresh ginger and lime zest.
- At the same time, whisk the egg yolks with the sugar until the mixture forms a white ribbon.
- Soak the gelatin leaves in cold water.
- When the first preparation boils, pour on the ribbon, while mixing.
- Return the mixture to the saucepan and cook until mixture thickens and covers the spatula (85°C).

Strain in a bowl, incorporate the soaked gelatine and Cointreau®. Mix and fill silicone moulds in the shape of 2 cm diameter ball.

Set aside in the freezer.

2. ECUADOR DARK CHOCOLATE MOUSSE

- 270 g fresh cream (35% fat)
- 70 g egg yolks
- 60 g whole eggs
- 72 g sugar
- 22 g water
- 8 g Cointreau® 60%
- 100 g Ecuador origin dark chocolate couverture
- 2 gelatin leaves, silver



Gold-wire sculpture: Racso Jugarp

Make a pastry bomb dough:

- Cook the sugar with water to 118°C.
- Drizzle over egg yolks and whole eggs, already whisked.
- Beat on medium speed until the mixture whitens.

Whip fresh cream until you have a smooth texture, then set aside in the fridge.

Soak the gelatin leaves in cold water.

Melt the chocolate couverture to 45°C.

Make the mousse:

- Pour some of the whipped cream over the hot chocolate to realize a ganache.
- Add the Cointreau® and mix well.
- Incorporate the remaining whipped cream and mix.
- Mix the melted gelatin with the pastry bomb dough.
- Incorporate this pastry bomb dough to the whipped cream-chocolate mixture.

Build the spheres:

Fill silicone molds in the shape of 4 cm diameter ball with chocolate mousse, then insert the ginger yuzu cream ball. Set aside in the freezer.

3. DARK CHOCOLATE SPRAY

- 50 g cocoa butter
- 150 g dark chocolate 60%

Melt at 45°C cocoa butter and chocolate, mix well.

4. BLACK OLIVES SHORTBREAD

- 125 g butter
- 125 g flour (T45)
- Q.S. Szechuan pepper
- Q.S. Fleur de sel
- 90 g black olives

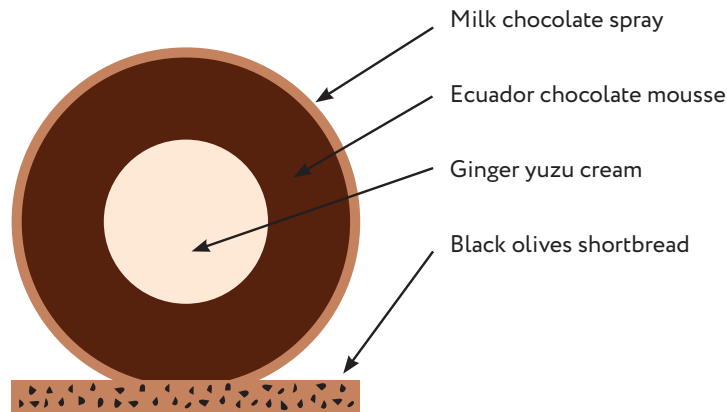
Mix soft butter with flour and olives drained and chopped. Season with salt and pepper.

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Flatten the dough and cover with clingfilm.
 Reserve for 6 hours in fridge.
 Spread the dough using a dough sheeter, to a thickness of 2 mm.
 Cut in 3 cm diameter discs. Put on a Silpat® placed on a baking tray.
 Cover the discs with a second Silpat® and a weight.
 Bake to 180°C for about 12 minutes.
 Leave to cool and keep at room temperature.

5. ASSEMBLY

Unmold and place the chocolate mousse-ginger yuzu cream balls on a cooking rack.
 Place them in the freezer for 10 minutes before spraying immediately a thin coating of chocolate spray to obtain an abstract effect.
 Place the balls on baked shortbread.
 Decorate with chocolate butterflies, cut using water-jet.



ROYAL SIDECAR

Recipe for 10 glasses

35 cl Rémy Martin® 1738 Cognac
 30 cl Cointreau® 40%
 15 cl lemon juice

In a shaker with ice, pour Rémy Martin® 1738 Cognac, Cointreau® and lemon juice.
 Shake, strain, then pour in a Champagne glass.

COINTREAU


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