



# RÉMY COINTREAU

GASTRONOMIE



THE CHEF

Original creation by  
Manuel BOUILLET,  
Consultant Pastry Chef,  
Twin's Creative Lab, Taiwan



Recipe for 12 pieces

## 1. CHOCOLATE SHORTBREAD

114 g of butter  
28 g of icing sugar  
28 g of brown sugar  
2 g of salt flower  
57 g of almond powder  
48 g of whole eggs  
201 g of flour T55  
23 g of cocoa powder

Combine soft butter with sugars and salt flower. Add the almond powder, then half of the mixture flour-cocoa powder. Add the eggs, then the rest of flour-cocoa powder. Spread at 3 mm. Cut with a ø 9 cm and 2 cm for the middle. Bake on a Silpain® at 150°C for 14/15 minutes.

## 2. COINTREAU® BROWNIE

61 g of butter  
45 g of sugar  
9 g of inverted sugar  
0,67 g of salt flower  
70 g of dark chocolate 70%  
31 g of flour T55  
27 g of heavy cream  
45 g of whole eggs  
12 g of Cointreau® 60% vol.

Combine soft butter, sugars and salt flower. Melt the chocolate to 45/50°C, then incorporate to the mixture. Add the sifted flour, cream and eggs (room temperature), then Cointreau®. Spread into a 18 cm square frame. Bake at 160°C for 6 minutes.

## 3. COINTREAU® RÉMY MARTIN® WHIPPED GANACHE

128 g of heavy cream (1)  
1,4 g of lemon zests  
15 g of gelatin mass x6  
41 g of white chocolate 34%  
163 g of heavy cream (2)  
19 g of Cointreau® 60% vol.  
32 g of Rémy Martin® cognac 50% vol.

Heat the cream (1), then infuse the lemon zests for 10 minutes. Strain, then adjust to the original weight of the cream. Add the gelatin mass, then heat at 60°C. Pour over the white chocolate to make a ganache, then mix well. Add the heavy cream (2), Cointreau® and Rémy Martin® cognac, then mix again. Chill then whisk.

## 4. SIDECAR JELLY

7 g of lemon juice  
3 g of sugar  
10 g of gelatin mass x6  
11 g of Cointreau® 40% vol.  
19 g of Rémy Martin® V.S.O.P. 40% vol.

Dissolve the gelatin mass and sugar in the lemon juice to 35/40°C. Add Cointreau® and Rémy Martin® cognac. Cast into a 15 cm square frame and leave to set in the fridge. Cut with a 14 mm pipe tip.

## 5. ASSEMBLY

Bake the chocolate shortbread.

Whip the Rémy Martin® Cointreau® ganache, then pipe some dots on top of the baked chocolate shortbread with a 9 mm pipe tip.

Add few orange segments.

Cut the Sidecar jelly with a 14 mm pipe tip and drop on top of the whipped ganache.

Cut some small cubes of brownie.

Decorate with a few pieces of candied lemon and cocoa nibs.

Pour your usual recipe of Cointreau® Rémy Martin® Sidecar in the cup, then place the Caketail on top of the cup (the edge can be covered beforehand with glucose to ensure the placement of the Caketail).

COINTREAU



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ST-RÉMY

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