



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

COINTREAU® CITRUS FRUIT

THE CHEF

Original creation by
Laurent BOILLON,
Boulangerie Pâtisserie Laurent,
Melbourne, Australie



Recipe for 3 desserts with a diameter of 18 cm and 4.5 cm high

1. ORANGE ALMOND SPONGE

90 g ground almonds
55 g icing sugar
40 g egg yolks
80 g whole eggs
165 g egg whites
55 g caster sugar
70 g flour
Zest of 3 oranges
Total weight: 555 g

In a mixer, use the beater attachment to mix the ground almonds and icing sugar, gradually add the egg yolks and then the whole eggs and whip together. In another mixer, whisk the egg whites and the caster sugar until stiff. Combine the two mixtures and incorporate the sifted flour and orange zest. Using a piping bag and nozzle, make 6 bases with a diameter of 16 cm. Cook in a convection oven at 170°C, for about 14 minutes.

2. YUZU ORANGE MARMALADE

35 g orange juice
160 g orange slices
35 g yuzu purée
80 g caster sugar (1)
80 g caster sugar (2)
1 g pectin NH
10 g potato starch
Total weight: 401 g

In a saucepan, cook the orange juice, orange slices, yuzu purée and the first lot of caster sugar for 8 to 10 minutes to make a marmalade. Mix the second half of the caster sugar with the pectin NH and pour it into the marmalade. Return to the boil then add the potato starch. Remove from the heat and purée until smooth with a blender. Using Flexipan® moulds, make 3 discs 1 cm high with a diameter of 16 cm. Place an orange almond sponge base of the same size on top of the marmalade and place everything in the freezer.

3. MILK CHOCOLATE CREAM

360 g whipping cream
90 g egg yolks
35 g caster sugar
28 g gelatine
(4 g of 200 bloom gelatine powder and 24 g water)
145 g milk couverture chocolate (45%)
Total weight: 658 g

Make a custard with the cream, egg yolks and caster sugar cooked to 85°C. Add the gelatine. Pour the custard through a fine sieve over the milk couverture chocolate. Purée until smooth with a blender. Using Flexipan® moulds, make 3 discs 1 cm high with a diameter of 16 cm. Place a frozen orange almond sponge and orange marmalade base on top of the cream before it sets. Place in the freezer.

4. JELLED ORANGE COULIS

500 g orange juice
50 g caster sugar
84 g gelatine
(12 g of 200 bloom gelatine powder and 72 g water)
Total weight: 634 g

Heat the caster sugar and orange juice to 40°C. Add the gelatine. Using Flexipan® moulds, make 3 discs 1 cm high with a diameter of 16 cm. Place the coulis in the refrigerator briefly until lightly set. Place an orange almond sponge base of the same size on top of the coulis before it sets. Place in the freezer.

5. COINTREAU® BAVAROISE

85 g full-fat milk
70 g egg yolks
60 g caster sugar
200 g mascarpone
50 g Cointreau® 60%
70 g gelatine (10 g of 200 bloom gelatine powder and 60 g water)
410 g whipped cream
Total weight: 945 g

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COINTREAU


RÉMY MARTIN
COGNAC FINE CHAMPAGNE

MOUNT GAY
Est. 1703 Barbados Rum


ST-RÉMY
COGNAC FINE CHAMPAGNE

PORT
CHARLOTTE

THE BOTANIST
ISLAY DRY GIN

METAXA®


Griottines®
COINTREAU

jacobert®

Père
MAGLOIRE®

Make a custard with the milk, egg yolks and caster sugar cooked to 85°C. Add the gelatine. Incorporate the **Cointreau®** into the mascarpone, add the cold custard and finally fold in the whipped cream.

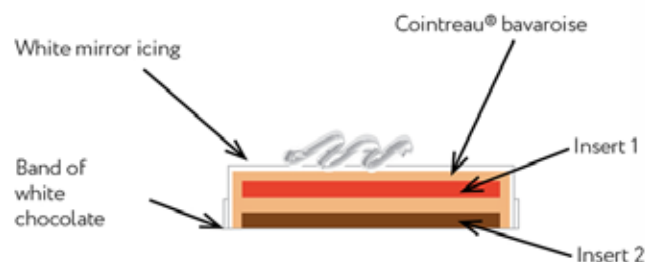
6. WHITE MIRROR ICING

150 g water
 300 g glucose
 300 g caster sugar
 200 g sweetened condensed milk
 140 g gelatine
 (20 g of 200 bloom gelatine powder and 120 g water)
 300 g white chocolate
 5 g titanium oxide
 Total weight: 1395 g

In a saucepan, heat the water, caster sugar and glucose to 103°C. Pour over the sweetened condensed milk, gelatine, white chocolate and titanium oxide. Refrigerate overnight. The following day, heat the glaze to 40°C and let cool to 30-35°C before use.

7. ASSEMBLY AND FINISHING

Assemble upside down: line the bottom and sides of 18 cm diameter and 4.5 cm high cake rings with the **Cointreau®** bavaroise. Insert (1) a jellied orange coulis and orange almond sponge base, then add the rest of the **Cointreau®** bavaroise. Finish by adding (2) a milk chocolate cream, yuzu orange marmalade and orange almond sponge base. Place in the freezer. Remove the desserts from the rings and glaze them with the white mirror icing. Finish the bottom of the cakes with a band of white chocolate and a white chocolate wave on the top.



INDIVIDUAL COINTREAU® CITRUS FRUIT

Recipe for 20 individual cakes 4.5 cm high with a diameter of 6 cm. The procedures are identical.

1. Orange almond sponge

Halve the recipe, use about 8 g for each individual sponge.

2. Yuzu orange marmalade

Halve the recipe. Pour into Flexipan®* moulds (about 8 g).

3. Milk chocolate cream

Halve the recipe. Pour into Flexipan®* moulds (about 15 g).

4. Jellied orange coulis

Halve the recipe. Pour into Flexipan®* moulds (about 15 g).

5. Cointreau® bavaroise

Halve the recipe, use about 40 g for each cake.

6. Icing and decoration

Same recipe.

* 1 cm high, 4 cm diameter Flexipan® moulds

