



RÉMY COINTREAU

GASTRONOMIE

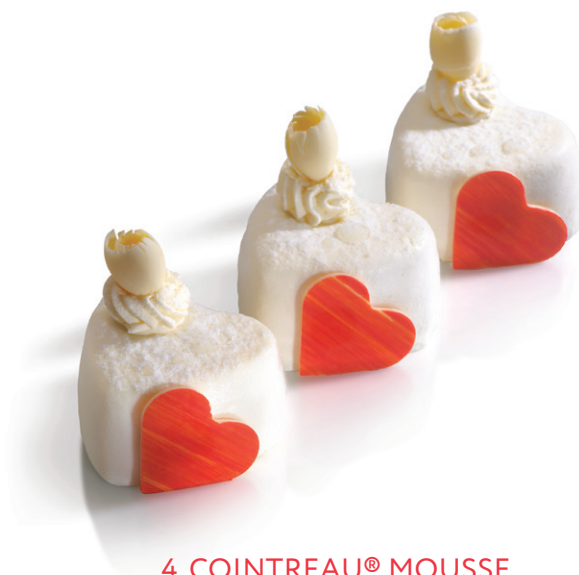
COINTREAU

COUP DE CŒUR

THE CHIEF

Original creation by
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Cointreau® Mandarine Apricot small gateaux,
recipe for approximately 50 individual gateaux



1. ORANGE PAIN DE GÊNES

265 g almond paste min. 70%
250 g whole eggs
75 g castor sugar
110 g butter
40 g concentrated orange purée
65 g cubes of oranges confits
100 g flour
3 g baking powder

Warm the almond paste in the microwave oven. Heat to 35°C the eggs and the sugar over a bain marie. Pour little by little the eggs into the mixing bowl fitted with a whisk. Add the melted hot (45°C) butter, the cubes of orange confit and the orange purée. Fold through the flour and the baking powder sifted together. Pour into a frame of 18.5 × 27 cm, 2cm high. Cook in a fan forced oven at 160°C for approximately 15 minutes.

2. MANDARINE JELLY

760 g mandarine purée
75 g castor sugar
10 g gelatin leaves

Reduce the purée with the sugar to obtain 520 g of concentrated purée. Add the gelatin previously soaked in cold water and drained; cool the mixture in a bowl over ice. When the mixture thickens pour approximately 10 g into the dome shaped silicon molds ; over the confit apricots and place in the freezer.

3. CONFITS OF APRICOTS

1 000 g apricots halves
625 g castor sugar

Mix the apricot halves with the sugar. Allow to rest for one night in the refrigerator. The following day, boil for 2 to 3 minutes and then place on a baking tray lined with a sulfurised paper and cook in a fan forced oven at 120-130°C to extract the humidity from the apricots. After cooling, cut into small pieces and spoon 10 g into each small dome before to pour over the mandarine jelly.

4. COINTREAU® MOUSSE

320 g milk
320 g 35% MF cream
15 g gelatin leaves
65 g Cointreau® 60%
40 g inverted sugar
145 g castor sugar
75 g water
155 g egg yolks
560 g whipped cream

Heat the milk and the cream and add the gelatin, previously soaked in cold water and drained. Cool down the mix. When the mix is at 30°C approximately, add the Cointreau®. Boil the sugar, water and inverted sugar and pour over the egg yolks while whisking. Heat over a bain-marie at 840°C then whisk in a mixer to make a «pâte à bombe». When the mixture Cointreau® resembles a texture «yaourt», add the cooled «pâte à bombe» and whipped cream at the same time with a spatula.

5. ASSEMBLY

Pour the Cointreau® mousse half way into each heart shaped silicon mold. Insert the mandarin jelly and the apricots. Follow with a little more Cointreau® mousse and finish with a orange biscuit «pain de Gênes». Freeze.

6. CHANTILLY DECORATION

800 g cream
65 g 35% MF cream

Whip the cream and the sugar lightly until a liquid texture as for a glaze. Glaze the individual hearts over a grill then finish to decorate as you wish. Or, glaze with a ready to use white glazing.