



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

COINTREAU® PRALINE

Original creation by
Valentin GENEVAZ,
1st prize of 2022 Swiss Competition
Final with young confectioners



1. TIMUR BAY MACADAMIA NUT GIANDUJA

150 g Macadamia nut
150 g icing sugar
135 g milk couverture
50 g Timur bay shortbread

Roast Macadamia nuts until desired lightly. Mix them with icing sugar. Add the tempered milk couverture, then the mixed shortbread. Temper to 28.5°C before use.

2. CANDIED ORANGE PASTE

250 g candied oranges
20 g Cointreau® 60% vol.

Mix candied oranges then soften the orange paste with Cointreau®.

3. TIMUR BAY SHORTBREAD

150 g butter
95 g icing sugar
30 g cornstarch
1 g salt
55 g eggs
250 g unbleached all-purpose flour
20 g mixed Timur bays

Mix butter with icing sugar. Gradually add tempered eggs. Incorporate flour, Timur bays and salt. Mix until obtaining a homogeneous paste. Allow to sit one night in a refrigerator. Roll out the dough finely and bake for about 12 minutes to 175°C in a convection oven.

4. ASSEMBLY

Temper the coloured cocoa butters to 30.5°C.
In cavities, brush successively 3 layers of cocoa butter, in this order: red, orange, then white.
Mold with black couverture. Leave to crystallize.
Fill 1/3 of candied orange paste, complete with tempered Gianduja.
Leave to crystallize then close the mold.
Unmold when crystallization is optimal.

COINTREAU


RÉMY MARTIN
COGNAC FINE CHAMPAGNE

MOUNT GAY
Est. 1703 Barbados Rum


ST-RÉMY
COGNAC FINE CHAMPAGNE

PORT
CHARLOTTE

THE BOTANIST
ISLAY DRY GIN

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Griottines®
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