



THE BERLIN



INTERNATIONAL RECIPE: GERMAN PASTRY
 Recipe for 1 entremets, 26 cm in diameter

COMPOSITION :

- sweet dough
- orange jam
- special biscuit
- Cointreau® cream
- almond paste

1. SPECIAL BISCUIT

200 g egg yolks
 50 g sugar (1)
 200 g egg whites
 200 g sugar (2)
 100 g flour
 62 g cocoa
 125 g almond powder
 62 g butter

Mix the egg yolks with the sugar (1). Stir in the flour, cocoa and almond powder, then the melted butter.
 Beat the egg whites with the sugar (2) until stiff peaks form, then gently fold them into the batter.

2. COINTREAU® CREAM

100 g eggs
 75 g sugar
 250 g butter
 62 g cocoa butter
 125 g almond paste
 50 g orangeat
 30 g Cointreau® 60%
 Vanilla
 Salt

Mix the eggs and sugar in a saucepan. Heat gently, stirring constantly, until the mixture thickens slightly (like a *pâte à bombe* base). Remove from the heat and let cool to room temperature.
 Add the almond paste, cut into pieces, and stir to soften it into the warm mixture. Then stir in the melted (but not hot) butter. Blend if necessary to achieve a perfectly smooth and uniform texture.

Add the Cointreau®, vanilla and a pinch of salt, then mix thoroughly. Finally, stir in the finely chopped orangeat (candied orange peel). Blend one last time until the cream is smooth, glossy and well emulsified. Refrigerate for at least 2 hours to allow the cream to set.

3. ASSEMBLY

Use a ring mold that is 6.5 cm high and 26 cm in diameter.
 Place a layer of sweet dough in the ring mold.
 Spread a thin layer of orange jam, then add the special biscuit.
 Gently soak it with Cointreau®.
 Cover with Cointreau® cream.
 Place a second layer of special biscuit on top.
 Cover with a sheet of almond paste.
 Decorate as you like.

