



RÉMY COINTREAU

GASTRONOMIE



«WHITE QUEEN» LOG

THE CHIEF

Original creation by Serge ALEXANDRE,
Belgian Chocolate Ambassador,
2004 World Pastry Vice-Champion



AI MODIFIED

Recipe for 1 log mold measuring 50 x 8 cm

1. BRETON SHORTBREAD

According to your usual recipe.
50 x 6 cm base

2. COCONUT DACQUOISE

According to your usual recipe.
50 x 4 cm strip

3. COINTREAU® PINEAPPLE CREAM

300 g pineapple pulp
100 g egg yolks
120 g eggs
100 g sugar
4 g gelatin sheets
120 g butter
40 g Cointreau® 60%

Heat the pineapple pulp without bringing it to a boil. Add the egg yolks, eggs, and sugar (which have been beaten until pale) and cook until it has a syrupy quality (84°C). Strain through a sieve and add the softened and drained gelatin. When the mixture reaches about 40°C, stir in the butter and Cointreau®. Blend and pour into a mold.

4. VANILLA-FLAVORED PINEAPPLE COMPOTE

300 g pineapple
80 g pineapple pulp
1 g vanilla pod

Blend everything together. Simmer for 5 minutes over low heat, then set aside.

5. CHOCOCO CREAM

450 g coconut purée
120 g coconut milk
20 g gelatin leaves
150 g Italian meringue
450 g fluffy whipped cream
150 g white chocolate

Heat the coconut purée and milk without bringing them to a boil. Pour over the white chocolate and make a ganache. Add the gelatin. At 40°C, fold in the meringue, then the whipped cream. Pipe immediately into the mold.

6. COCONUT GLAZE

300 g coconut milk
200 g coconut purée
1 500 g neutral glaze

Heat the coconut purée and milk to 60°C. Add the neutral glaze and bring to a simmer.

7. ASSEMBLY AND FINISHING

Pour the Cointreau® pineapple cream into a mold with a smaller diameter, then layer the vanilla-flavored pineapple compote on top before sealing with a strip of coconut dacquoise. Freeze.

In a mold, fill it 1/3 full with chococo cream, then insert the frozen Cointreau® pineapple cream. Finish filling with the chococo cream. Top with a strip of Breton shortbread glazed with a mixture of white chocolate and cocoa butter.

Refrigerate. Unmold. Glaze and decorate with red berries, coconut, and white chocolate decorations.

