RÉMY COINTREAU

GASTRONOMIE

COINTREAU

THE ORANGETTE

A BITE OF CHOCOLATE & ORANGE



THE CHEF

Original creation by
Hélène Kerloeguen
Pastry Chef,
Le Prince de Galles, Paris



Photo credits: portrait @JoannPai – dessert @yourimougel

Recipe for 50 desserts

1. CHOCOLATE AND ORANGE MADELEINE BISCUIT

- 55 g whole milk
- 13 g orange zest
- 135 g eggs
- 115 g caster sugar
- 1 g Fleur de sel
- 180 g butter
- 55 g wildflower honey
- 120 g T55 flour
- 9 g baking powder
- 43 g cocoa powder

Bring the milk to a boil and steep the orange zest in it for 10 minutes. Strain through a fine-mesh sieve and top up the milk to the original weight. Beat the eggs, sugar, and salt until fluffy. Heat the infused milk, butter, and honey to 50°C. Pour over the egg, sugar, and salt mixture. Add the sifted flour, baking powder, and cocoa powder. Spread the batter onto a Silpat mat to a thickness of 5 mm. Bake at 180°C for 5 to 6 minutes. Remove from the oven and transfer to a cooling rack. Cover the still-warm biscuit to lock in moisture. Once cool, trim the edges.

2. COCOA SWEET DOUGH

- 45 g butter
- 40 g icing sugar
- 25 g eggs
- 15 g almond powder
- 75 g T55 flour
- 0.5 g fine salt
- 10 g cocoa powder

Cream the sifted butter and icing sugar. Roughly fold in the eggs. Add the remaining ingredients. Let rest for 12 hours at 4°C. Roll out to a thickness of 2.5 mm. Cut into discs 3.3 cm in diameter. Bake between two Silpain sheets at 160°C for 14 minutes.

3. CHOCOLATE CRISP

- 120 g baked cocoa sweet dough
- 120 g hazelnut praline
- 45 g 70% dark chocolate couverture

Roll out the baked cocoa sweet dough thinly with a rolling pin. Mix with the melted chocolate (50°C) and the hazelnut praline. Spread over the madeleine biscuit.

4. CHOCOLATE AND ORANGE CREAM

- 140 g whole milk
- 150 g heavy cream
- 10 g orange zest
- 40 g invert sugar
- 75 g egg yolks
- 80 g 66% dark chocolate couverture
- 80 g 40% milk chocolate couverture
- 30 g gelatin mass
- 15 g Cointreau® 60%

Bring the milk and cream to a boil. Steep the orange zest for 10 minutes. Strain through a fine-mesh sieve and top up to the original weight with an equal amount of milk and cream. Add the invert sugar and make a custard with the egg yolks. Add the gelatin mass, then pour it over the chocolate in two batches. Stir to create an emulsion. Add the Cointreau®. Stir again until the mixture is smooth. Blend. Let rest at 4°C or lower for at least 12 hours before use.

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5. CHOCOLATE AND ORANGE MOUSSE

160 g whole milk
35 g glucose syrup
35 g egg yolks
135 g 63% dark chocolate couverture
85 g 40% milk chocolate couverture
415 g heavy cream
3 g orange zest

Bring the milk to a boil and steep the orange zest in it for 10 minutes. Strain through a fine-mesh sieve and top up the milk to the original weight. Make a custard with the infused milk, glucose, and egg yolks. Pour it in two batches over the partially melted chocolates. Blend. Wait until the ganache reaches 45°C, then gently fold in the softly whipped heavy cream.

6. CHOCOLATE GLAZE

25 g water
175 g caster sugar
200 g heavy cream
90 g gelatin mass
65 g cocoa powder
120 g neutral glaze

Bring the water, cream, and sugar to a boil. Add the gelatin mass. Bring to a boil again, then stir in the cocoa powder and neutral glaze. Bring to a boil once more and blend. Strain through a fine-mesh sieve, cover with plastic wrap, and store at 4°C. Serving temperature: 40°C.

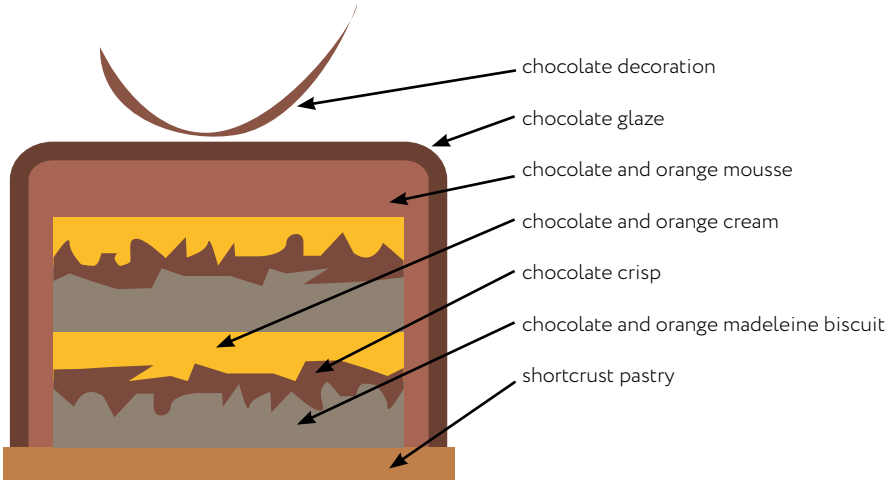
7. CHOCOLATE DECORATION

70% dark chocolate couverture
copper-colored glitter powder

Adhere a 4.5-cm piece of Rhodoid to a work surface using a grease gun. Also adhere another piece of Rhodoid to a transparent plate. Pipe dots of black couverture onto the first piece of Rhodoid. Use the transparent plate to flatten the dots until they are 5 mm from the edges of the Rhodoid. Carefully peel off the sheet. Leave it in the same position until the dots have partially crystallized. Then place the Rhodoid in a mold to shape the decorations. Allow to crystallize completely.
Using a soft brush, apply the glitter powder to the decorations.

8. ASSEMBLY & FINISHING

Spread the cream filling over the chocolate crisp. Cut the resulting insert sheet in half and stack the two halves on top of each other. Freeze.
Cut out the insert using a 3.3-cm-diameter cutter.
Prepare circles 3.5 cm high and 4 cm in diameter on a baking sheet lined with parchment paper. Place a 3.5 cm-high piece of Rhodoid inside each circle.
Pour the mousse halfway up, then, using a small angled spatula, carefully smooth it over the Rhodoid. Place the insert with the creamy side facing down and smooth it out.
Freeze.
Glaze the dessert and immediately place it on a chocolate shortcrust pastry disc. Add a chocolate decoration.



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