



RÉMY COINTREAU

GASTRONOMIE



MIROIR OF LOIRE or CHARENTAIS MIROIR

THE CHEF | Original creation by
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Recipe for 15 individual "on the go cakes" (10 cm in diameter)

1. FINANCIER

250 g butter
300 g caster sugar
5 g salt
200 g almond powder
300 g whole eggs
80 g flour
70 g Cointreau® concentrated 60%
Total weight: 1205 g

In a beater with a paddle, cream the butter then add the caster sugar, the salt and the almond powder. Add the eggs little by little then beat the mixture for around 15 minutes, until creamy. Pour the mix into a stainless steel bowl and mix the sieved flour and the Cointreau® with a spatula. Put into circular aluminium molds (10 cm in diameter and 2 cm high) and cook in a ventilated oven at 170°C (190°C in a convection oven) for around 20 minutes. Remove from the molds when well cooled and set aside ready for the finishing touches.

2. COINTREAU® SOAKING SYRUP

250 g of syrup (30° Bx)
100 g Cointreau® 60%
Total weight: 350 g

Mix together.

3. ICING

20 g Cointreau® 60%
20 g water
180 g icing sugar
Total weight: 350 g

Mix together and gently heat.

4. FINISHING TOUCHES

Top the well cooled mirrors with a layer of hot apricot glaze, then a layer of icing. Decorate with candied orange rinds.

5. «CHARENTAISE» VARIATION

Replace the Cointreau® in all the above recipes with Rémy Martin® cognac and for a different finish, decorate the Miroirs with dried fruits.

