



RÉMY COINTREAU

GASTRONOMIE



STRAWBERRY COINTREAU®

THE CHEF

Original creation by
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Recipe for 3 desserts 4.5 cm high with a diameter of 18 cm

1. ALMOND STREUSEL

70 g ground almonds
65 g flour
65 g butter
65 g brown sugar
Total weight: 265 g

Using the paddle attachment, mix all the ingredients together. When it has a sandy texture, divide the mixture between three 16 cm diameter rings and press down lightly, without compacting it. Bake in a convection oven at 160°C for around 15 minutes. Set aside for assembly.

2. MACARON SPONGE

160 g egg whites
125 g caster sugar
30 g sieved flour
70 g ground almonds
70 g icing sugar
Total weight: 455 g

Whisk egg whites with the caster sugar. Add the ground almonds and the icing sugar and flour sifted together. Use a 1 cm tip to pipe three 16 cm diameter discs and bake in a convection oven at 160°C for 10 to 12 minutes.

3. STRAWBERRY CONFIT

400 g strawberry purée
100 g raspberry purée
60 g caster sugar
10 g pectin NH
84 g gelatin
(12 g of 200 Bloom gelatin powder and 72 g water)
Zest of 1 lime
10 g lime juice
10 g Cointreau® 60%
Total weight: 674 g



In a saucepan, mix the cold fruit purées, the caster sugar and the pectin NH, and then bring to the boil. Remove from the heat, add the gelatin, the grated lime zest and juice and the Cointreau®. Pour 200 g of confit in 1 cm high, 16 cm diameter Flexipan® moulds. Place them in the deep freezer.

4. COINTREAU® SEMOLINA CREAM

1 litre whole milk
2 vanilla pods
50 g butter
2 g salt
100 g fine durum wheat semolina
160 g caster sugar
50 g egg yolks
126 g gelatin
(18 g of 200 Bloom gelatin powder and 108 g water)
70 g Cointreau® 60%
200 g whipped cream
150 g sultanas soaked in Cointreau®
Total weight: 1 908 g

Boil the milk with the split and scraped vanilla bean, the butter and the salt. Add the durum wheat semolina and cook for about 3 minutes. Add the egg yolks mixed with the caster sugar directly to the pan. Leave to cool to 35°C. Add the melted gelatin, whipped cream, the Cointreau® and the sultanas soaked in Cointreau®. Use directly.

Tips for soaking the sultanas

In a saucepan, boil some water and add the sultanas. Remove from the heat, leave the sultanas in the hot water for about 10 minutes and then drain them. Cover them with Cointreau®. The sultanas are ready for use after soaking for 24 hours.

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RÉMY COINTREAU

GASTRONOMIE

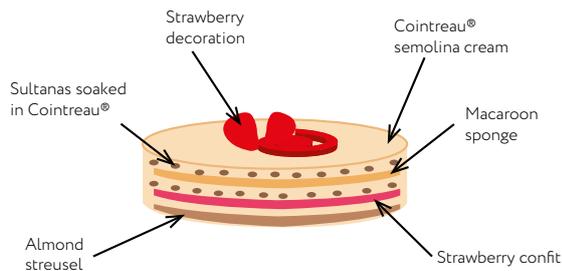
5. IVORY CHOCOLATE GLAZE

150 g water
300 g caster sugar
300 g glucose
200 g sweetened condensed milk
140 g gelatin
(20 g of 200 Bloom gelatin powder and 120 g water)
300 g ivory chocolate
5 g white food colouring (titanium oxide powder)
Total weight: 1 395 g

In a saucepan, heat the water, caster sugar and glucose to 103°C. Pour over the sweetened condensed milk, gelatine, ivory chocolate and food colouring. Mix well and then refrigerate. The following day, heat the icing to 40°C and let cool to 30°C before use.

6. ASSEMBLY AND FINISHING

Place almond streusel discs in the bottom of 4.5 cm high, 18 cm diameter rings, add a layer of Cointreau® semolina cream, a strawberry confit disc, and then a little more cream, the macaroon sponge and smooth flush to the top of the ring with the remaining cream. Place the desserts in the freezer. Unmould the desserts, glaze with the chocolate ivory glaze and decorate with pralinettes around the side, chocolate shavings, fresh strawberries and bear grass stems.



INDIVIDUAL STRAWBERRY COINTREAU®

Recipe for 20 small cakes 4.5 cm high with a diameter of 6 cm

1. Almond streusel

Use the quantities for one full streusel recipe.
Cook in 5 cm diameter rings. Set aside for assembly.

2. Macaroon sponge

Use the quantities for one full recipe. Use a 9 mm tip to pipe forty 4.5 cm diameter discs and bake in a convection oven at 160°C for 10 to 12 minutes.

3. Strawberry confit

Use the quantities for half of the confit recipe. Pour 15 g of confit in 1 cm high, 3 cm diameter Flexipan® moulds. Place the tray in the deep freezer.

4. Cointreau® semolina cream

Use the quantities for one full recipe.

5. Ivory chocolate glaze

Use the quantities for one full recipe.

6. Assembly and finishing

Proceed exactly as before using 4.5 cm high, 6 cm diameter rings.

