



RÉMY COINTREAU

GASTRONOMIE



COINTREAU® DUO LOG

THE CHEF

Original creation by
Jean-Michel PERRUCHON
Meilleur Ouvrier de France Pâtissier
Ecole Bellouet Conseil, Paris, France

Recipe for around 16 people (1 mould 50 cm long by 10 cm wide)



1. PISTACHIO JOCONDE SPONGE

- 185 g whole eggs
- 120 g ground almonds
- 40 g plain flour
- 50 g pistachio paste
- 30 g melted butter
- 240 g egg whites
- 180 g inverted sugar syrup

Using a flat beater, lightly beat the eggs, ground almonds, flour, pistachio paste and melted butter. In another mixer, whisk the egg whites and inverted sugar syrup. Add the two mixtures together and mix well. Spread over a 40 cm x 60 cm baking tray in a layer 1 cm thick, and bake in a convection oven at 170°C for around 10 minutes. When cool, cut four strips of sponge measuring 6 cm by 50 cm.

2. PASSION FRUIT AND COINTREAU® SYRUP

- 65 g water
- 50 g caster sugar
- 65 g passion fruit purée
- 20 g Cointreau® 60%

Bring the water, caster sugar and passion fruit purée to the boil. Add the Cointreau®. When the syrup is cool, measure out 50 g for each strip of sponge.

3. HAZELNUT CRUNCH

- 40 g pailleté feuilletine wafer crunch
- 10 g rapeseed oil
- 125 g hazelnut praline
- 50 g milk couverture chocolate (40% cocoa)

Mix the pailleté feuilletine and the rapeseed oil, add the hazelnut praline and then the melted couverture chocolate which has been heated to about 32°C. Set aside for assembly.

4. STRAWBERRY AND COINTREAU® CONFIT

- 125 g strawberry purée
- 60 g caster sugar
- 3 g NH pectin
- 10 g Cointreau® 60%

Melt the strawberry purée in a saucepan. Mix the caster sugar and NH pectin and add them to the purée and bring the mixture to the boil. Add the Cointreau® and set aside for assembly.

5. RASPBERRY AND COINTREAU® CONFIT

- 125 g raspberry pieces
- 60 g caster sugar
- 3 g NH pectin
- 10 g Cointreau® 60%

Melt the raspberry pieces in a saucepan. Mix the caster sugar and NH pectin and add them to the raspberry pieces and bring the mixture to the boil. Add the Cointreau® and set aside for assembly.

6. ORANGE, COINTREAU® AND MASCARPONE CREAM

- 195 g whole milk
- 195 g fresh orange juice
- 95 g egg yolks
- 95 g caster sugar
- 35 g gelatine mass^o
- 35 g Cointreau® 60%
- 160 g mascarpone
- 320 g whipped cream

To make the confectioner's custard, beat the egg yolks, sugar and custard powder until pale and creamy, then bring the milk and orange juice to the boil and pour over the mixture. Heat for 2 minutes on the stove, then allow to cool. Stir well to ensure that the mixture is smooth and even. Melt the gelatine and

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add it to the confectioner's custard along with the **Cointreau®**. Whisk the whipped cream with the mascarpone and add it to the confectioner's custard. Set aside for assembly.

7. MIRROR ICING

150 g water
300 g caster sugar
300 g glucose
200 g sweetened condensed milk
110 g gelatine mass[°]
300 g ivory chocolate
5 g fat-soluble red food colouring
5 g fat-soluble orange food colouring

In a saucepan, heat the water, caster sugar and glucose to 103°C. Add the hot syrup to the sweetened condensed milk, gelatine and ivory chocolate. Split the mixture in two and blend, adding red food colouring to one half and orange to the other. Refrigerate. The following day, heat the icing to 40°C and let cool to 30-35°C before use.

8. ASSEMBLY AND FINISHING

Place a strip of pistachio Joconde sponge soaked in the passion fruit and **Cointreau®** syrup in the bottom of a frame 6 cm wide, 50 cm long and 5 cm deep. On top of that, place the hazelnut crunch, then a soaked strip of sponge, then the strawberry and **Cointreau®** confit, then a soaked strip of sponge, then the raspberry and **Cointreau®** confit, and lastly the final soaked strip of sponge. Place in the deep freezer. Pour the orange, **Cointreau®** and mascarpone cream into a log mould 50 cm long and 8 cm wide, then insert the frozen sponge arrangement. Place the mould in the deep freezer. Remove the log from its mould and ice half of it with red icing and half with orange. Decorate with chocolate shavings, strawberries and raspberries.

[°] Gelatine mass: For every 100g of 200 bloom gelatine powder, use six times as much water (600g) to create 700g of gelatine mass. The simplest method is to weigh out quantities of the prepared gelatine mass and melt it in the microwave. Once prepared, store in the refrigerator and use within 5 days.

