



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

FROZEN COINTREAU® SOUFFLÉ

THE CHEF Original creation by Emmanuel RYON, MOF glacier, World Pastry Champion, 'Une Glace à Paris', France

Recipe for around 10 desserts

1. SEMI-CANDIED ORANGE

5 average sized oranges	500 g caster sugar 3
1 500 g water	100 g Cointreau® 60%
500 g caster sugar 1	Total weight: 4 100 g
500 g caster sugar 2	

Wash and cut the oranges in two. Hollow them out and keep the flesh for the sorbet. Blanch the half oranges and then place them in a saucepan with the water and bring to the boil. Drain the oranges in a strainer and throw away the water. Repeat a second time. Place the blanched oranges in a saucepan with 1 500 g water and the caster sugar 1. Bring to the boil, then allow to cool for one night. The following day, heat the syrup with the oranges and add the caster sugar 2. Bring everything to the boil, and leave to cool for one night. The following day, heat the syrup with the oranges again and add the caster sugar 3. Bring everything to the boil with the Cointreau® and leave to cool in the fridge.

2. COINTREAU® ORANGE SORBET

80 g water	500 g fresh orange juice
180 g caster sugar	800 g fresh orange juice
200 g glucose powder	20 g Cointreau® 60%
10 g combined sorbet stabiliser	Total weight: 1 810 g

In a saucepan, bring the water and 500 g of fresh orange juice to the boil. Add the mix of caster sugar, glucose powder and sorbet stabilizer. Take off the heat and add 800 g of fresh orange juice and the Cointreau®. Quickly cool to 4°C and leave to set for at least 4 hours in the fridge. Mix and churn.

3. FROZEN COINTREAU® SOUFFLÉ

75 g water	320 g whipped cream
110 g caster sugar	55 g Cointreau® 60%
90 g egg yolks	Total weight: 652 g
2 g gelatin sheets	



In a saucepan, cook the caster sugar and the water to 116°C and pour onto the egg yolks. Mix with a whisk and poach in a bain-marie at 83°C. Add the gelatin sheet which has been previously softened in cold water and beat with a whisk until completely cold. Add the Cointreau® and the whipped cream. Mould in a Flexipan® dome (6 cm diameter) and place everything in the freezer.

4. ITALIAN COINTREAU® MERINGUE

200 g caster sugar	100 g egg whites
20 g glucose	20 g Cointreau® 60%
60 g water	Total weight: 400 g

In a saucepan, cook the caster sugar, the glucose and the water to 120°C, add the Cointreau®, pour onto the egg whites and whisk. Whip until completely cool. Set aside for the finishing touches.

5. FINISHING TOUCHES

Drain the candied orange rinds, cut them again to a height of around 3 cm and place them in the Flexipan® dome molds (8 cm diameter) to ensure they are stable. Fill the candied orange rinds with the Cointreau® orange sorbet and place in the freezer again. Turn out and glaze the frozen soufflé domes with a special frozen icing glaze, then place them on a filled orange rind. Decorate the top with a piping bag fitted with a Saint Honoré tip, and finish with a silver leaf, a stem of beargrass and candied orange.

