



RÉMY COINTREAU

GASTRONOMIE



THE SAINT SYLVESTRE n° 3

THE CHEF

Original creation by
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Recipe for a frame of 60 x 40 x 4.5 cm
Approx. 64 people : 8 entremets for 8 people



1. PAIN DE GENES

- 640 g eggs
- 690 g almond paste (50% almond content)
- 200 g warm melted butter
- 120 g flour
- 4 g baking powder

Heat the almond paste in the microwave until soft. Place into a mixing bowl and beat; adding the eggs slowly until light and fluffy. Fold in the sifted dry ingredients and add the hot butter. Spread on Flexipan® of 60 x 40 x 1 cm and bake at 180°C for approx. 25 minutes.

2. ORANGE COMPOTE

- 20 g butter
- 2 oranges (approx. 600 g)
- 10 g cornflour
- 20 g Cointreau® 60%.
- 15 g brown sugar
- 50 g sugar
- 25 g water
- 25 g glucose

Cook the oranges in water for about an hour until soft. Allow to cool and slice. In a pot, cook the oranges with the butter, sugar, brown sugar and glucose. At the end of the cooking add the cornflour mixed with Cointreau® and water to thicken the compote. Cool down and chop the compote.

3. WHITE CHOCOLATE LEMON CREAM

- 250 g milk
- 1 lemon zest
- 1 orange zest
- 15 g glucose
- 20 g gelatin leaves
- 425 g white chocolate
- 500 g whipped cream
- 25 g Cointreau® 60%

Soften the gelatin in cold water. Bring to the boil the milk, add the glucose and the zests and allow to infuse. Strain and add the drained softened gelatin. Pour over the chocolate and make a ganache. Fold through the whipped cream.

4. BLOOD ORANGE COULIS

- 250 g blood orange purée
- 35 g sugar
- 5 g gelatin leaves

Softened the gelatin in cold water. Heat 1/3 of the purée and add the strained gelatin to dissolve in the purée. Add to the rest of the cold purée. Set aside for the assembly.

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5. ORANGE ALMOND DACQUOISE

320 g ground almonds
320 g icing sugar
65 g flour
400 g egg whites
170 g sugar
2 orange zests

Sift the ground almonds, flour and icing sugar together. Add the orange zests. Whisk the egg whites to form a meringue, adding the sugar little by little then fold in the sifted dry ingredients. Spread on Flexipan® 60 x 40 x 1 cm and bake at 180°C for approx. 15 minutes.

6. BLOOD ORANGE MOUSSE

750 g blood orange purée
40 g gelatin leaves
300 g Italian meringue
900 g whipped cream
30 g Cointreau® 60%

Soften the gelatin in cold water. Heat 1/3 of the purée and add the drained gelatin to dissolve in the heated purée. Add the rest of the cold purée. Cool down and incorporate the meringue and whipped cream. Fold through the Cointreau®.

7. ASSEMBLY

Place the frame on a paper sheet and tray of 60 x 40 x 4,5 cm high. Place the baked pain de Gênes into the frame, then, spread a thin layer of orange compote. Add a layer of white chocolate lemon cream and distribute the strained Griottines® Cointreau® into the cream. Cover the Griottines® Cointreau® with the remaining white chocolate lemon cream. Place in the freezer to set. Pour the blood orange coulis to cover the cream and place once more in the freezer to set.

Add a layer of blood orange mousse then the sheet of orange almond dacquoise. Finish with a last coat of blood orange mousse. Set aside some left over mousse to smooth the top after setting.

8. DECORATION

Spray with cocoa butter and white chocolate tinted pink with food coloring, add silver pearls, Griottines® Cointreau® and white chocolate curls.

