



RÉMY COINTREAU

GASTRONOMIE

AMARETTO

## CAKE: CHINA'S DREAM

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

Recipe for 6 cakes 16 x 16 or 60 x 40 cm frame

### 1. GREEN TEA GENOA CAKE

1 000 g Marzipan 50%	110 g starch (corn flour)
35 g Matcha green tea	100 g <b>Amaretto</b> Liquor 60%
3 vanilla pods	350 g butter
6 g salt	Total weigh: 2 400 g
700 g whole eggs	
110 g flour	

In an electric mixer fitted with the paddle, mix marzipan with green tea, salt and grated vanilla. Add eggs little by little and beat for about 10 mn. Sift flour and starch together and add to marzipan mixture. Add **Amaretto**. Pour lukewarm melted butter. For baking method, see "Assembly" chapter.

### 2. CINNAMON GENOA CAKE

1 000 g Marzipan 50%	110 g starch (corn flour)
30 g Cinnamon powder	100 g <b>Amaretto</b> Liquor 60%
3 vanilla pods	350 g butter
6 g salt	Total weigh: 2 400 g
700 g whole eggs	
110 g flour	

In an electric mixer fitted with the paddle, mix marzipan with cinnamon, salt and grated vanilla. Add eggs little by little and beat for about 10 mn. Sift flour and starch together and add to marzipan mixture. Add **Amaretto**. Pour lukewarm melted butter. For baking method, see "Assembly" chapter.

### 3. RED CIGARETTE PASTE

Your usual recipe.

### 4. JOCONDE CAKE

Your usual recipe.



### 5. PRALINE CRUMBLE

40 g flour	1 g salt
40 g butter	1 g cinnamon
40 g caster sugar	30 g praline
40 g almond powder	

In an electric mixer fitted with the paddle, mix creamed butter with flour then add all the other ingredients. Fold in praliné. Spread to obtain a sheet 0,5 mm thick and keep in the fridge. Cut 2 x 3 cm rectangles and store in the freezer. Bake at 160°C for about 10 mn (convection oven). Sprinkle with icing sugar.

### 6. ASSEMBLY

1. In a 16 x 16 x 4 cm frame pour 400 g Matcha Genoa cake and sprinkle with 90 g strained Griottines® Cointreau®. Cover with 400 g cinnamon Genoa cake. Bake at 170°C for 35 mn.

2) In a 60 x 40 cm frame pour all the Matcha Genoa cake and sprinkle with 540 g strained Griottines® Cointreau®. Cover with the cinnamon Genoa cake and bake at 170°C for about 45 mn.

### 7. DECORATION

When cold, glaze slightly cake and place a sheet of red striped Joconde cake. Cut properly cake edges. Glaze top and sides with neutral glaze. Decorate with Griottines® Cointreau®, Matcha tea powder and praline crumble rectangles.

