



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

MATCHA CAKE



THE CHEF

Original creation by
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Recipe for 5 cakes, each one 16 cm long and 7 cm wide, weighing 540 g

1. CAKE MIXTURE

325 g whole eggs
450 g icing sugar
435 g flour type 55
1 g Matcha powder
10 g baking powder
400 g clarified butter
675 g Griottines® Cointreau®
Total weight: 2296 g

Use a food processor to combine the eggs, icing sugar, flour, Matcha powder and baking powder. Lastly, add the clarified butter heated to 50°C. Pour the mixture into a stainless steel bowl and add the Griottines® Cointreau®. Ensure that the mixture is at 30°C, then divide it between five 16 cm by 7 cm moulds with vertical edges, lined with greaseproof paper. Bake in a convection oven at 150°C for around 50 minutes.

2. GRIOTTINES® AND COINTREAU® SYRUP

340 g water
230 g caster sugar
240 g Griottines® Cointreau® juice
100 g Cointreau® 60%
Total weight: 910 g

In a saucepan, heat the water and caster sugar, then mix in the Griottines® Cointreau® juice and the Cointreau®.

The weight of the syrup is the double necessary weight, in order to allow syrup to dive cakes until they are soaked through.

After removing the cakes from the oven, take off the greaseproof paper and soak the cakes in the syrup at 30°C, turning them over and making sure each one absorbs 80 g of syrup. Wrap in glassine paper while still hot.

INDIVIDUAL MATCHA CAKE

Recipe for 5 cakes, each one 16 cm long and 7 cm wide, to make 35 individual portions.

The recipe is identical.

Cut into 2 cm slices to yield around 7 slices per cake.

