



RÉMY COINTREAU

GASTRONOMIE



TOTAL CHOCOLATE COINTREAU®

THE CHEF

Original creation by
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Recipe for 3 desserts with a diameter of 18 cm and 4.5 cm high

1. FLOURLESS CHOCOLATE SPONGE

170 g egg whites
1 g cream of tartar
175 g caster sugar
110 g egg yolks
50 g cocoa powder
Total weight: 506 g

In a mixer, use the whisk attachment to whip the egg whites with the cream of tartar and caster sugar to soft peak consistency. Gently add the egg yolks and then the sifted cocoa powder. Place in 16 cm diameter Flexipan® disc moulds. Cook in a convection oven at 220°C for about 14 minutes. Set aside for assembly.

2. COINTREAU® BAVAROISE

150 g full-fat milk
45 g egg yolks
60 g caster sugar
1 vanilla pod
40 g Cointreau® 60%
35 g gelatine
(5 g of 200 bloom gelatine powder and 30 g water)
225 g whipped cream
Total weight: 555 g

Make a custard with the milk, egg yolks, caster sugar and the split and scraped vanilla pod, cooked to 85°C. Allow to cool slightly and then add the Cointreau® and gelatine. Purée until smooth with a blender. Let the custard cool to 30°C and then fold in the whipped cream. Place in 16 cm diameter Flexipan® moulds (about 160 g) and sprinkle each one with 60 Griottines® Cointreau®. Place in the freezer.

3. CHOCOLATE MOUSSE

150 g caster sugar
50 g water
195 g egg yolks
80 g whole eggs
425 g dark couverture chocolate (72%)
525 g whipped cream
Total weight: 1425 g

Make a sabayon: cook the sugar and water to 118°C. Add in a thin stream to the egg yolks and whole eggs as they are beating. Continue whipping as it cools to approximately 30°C. Mix some of the whipped cream into the chocolate (melted to 40°C), then add the sabayon and finally the rest of the whipped cream. Use directly.

4. MORELLO CHERRY DECORATION

250 g Morello cherry purée
50 g potato starch (Sosa® CremGel Fred)
50 g mirror glaze
Total weight: 350 g

In a saucepan, heat the cherry purée to 40°C, add the potato starch and bring briefly to the boil. Stir in the neutral mirror glaze. Set aside for the assembly and finishing stage.

5. DARK CHOCOLATE ICING

85 g water
325 g caster sugar
245 g whipping cream
125 g glucose
90 g cocoa powder
40 g inverted sugar
119 g gelatine
(17 g of 200 bloom gelatine powder and 102 g water)
Total weight: 1029 g

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THE BOTANIST



METAXA®





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Cook the water and caster sugar to 120°C. Heat the cream, glucose, cocoa powder and inverted sugar to 40°C. Pour the cooked sugar into the second mixture. Purée until smooth with a blender and add the gelatine. Refrigerate overnight. The following day, heat the glaze to 35°C and let cool to 30°C before use.

6. ASSEMBLY AND FINISHING

Line 18 cm diameter, 4.5 cm high cake rings with chocolate mousse. Place the flourless chocolate sponge in the bottom of the ring. Cover with chocolate mousse, add the Cointreau® and Griottines® Cointreau® disc. Smooth with the remaining chocolate mousse. Place in the freezer. Unmould the desserts, glaze with the dark chocolate icing, finish with the chocolate decoration* and dots of the cherry coulis.

* Chocolate decoration

Put some alcohol in the freezer. Melt the dark couverture, put it in a piping bag and let the chocolate drizzle into the cold alcohol.

INDIVIDUAL TOTAL CHOCOLATE COINTREAU®

Recipe for 30 individual cakes 4.5 cm high with a diameter of 6 cm. The procedures are identical.

1. Flourless chocolate sponge

Halve the recipe, about 8 g.

2. Cointreau® bavaoise

Prepare the same recipe and pour into 1 cm high, 4 cm diameter Flexipan® moulds (about 15 g). Place 3 Griottines® Cointreau® on each one.

3. Chocolate mousse

Same recipe, approximately 45 g.

4. Icing and decoration

Same recipe.

