



RÉMY COINTREAU

GASTRONOMIE



THE SAINT SYLVESTRE n° 2

THE CHEF

Original creation by
Stéphane GLACIER
Meilleur Ouvrier de France Pâtissier

Recipe for 1 frame 60 x 40 cm and 4,5 cm high

1. ORANGE HAZELNUT SPONGE CAKE

Recipe for 3 sheets	550 g egg whites
300 g icing sugar	200 g caster sugar
300 g hazelnut powder	10 g orange zests
400 g whole eggs	400 g flour
160 g egg yolks	

Whisk whole eggs, egg yolks, icing sugar, hazelnut meal and orange zests together. In another bowl, whisk egg whites with sugar. Fold ¼ egg whites in the first mixture. Add flour and stir again. Fold in remaining egg whites delicately. Spread 750 g mixture per sheet and bake in a convection oven at 180°C for approximately 10 mn.

2. ORANGE AND COINTREAU® SYRUP

600 g B syrup
200 g water
200 g orange/bitter orange purée
100 g Cointreau® 60%

Mix all the ingredients together.

3. SALTY CARAMEL («FLEUR DE SEL»)

500 g sugar
300 g pouring cream (35% MF)
150 g butter
2,5 g «Fleur de sel» salt

Prepare a quite dark caramel (with no water). Pour cream and stir. Sprinkle with “Fleur de sel” salt. Add little by little butter. Bring back to the boil and pour onto shallow tray.

4. CARAMEL AND GRIOTTINES® COINTREAU® CREAM

240 g sugar	150 g sugar
630 g milk	6 g «Fleur de sel» salt
630 g pouring cream (35% MF)	12 g gelatine sheet
360 g egg yolks	750 g Griottines® Cointreau®

Prepare a dark caramel with 240 g sugar. Pour hot cream and milk and stir. Sprinkle with «Fleur de sel» salt. Mix egg yolks



and sugar until sugar is completely dissolved. Bring caramel back to the boil and pour over egg yolks. Cook to reach 85°C. Add drained gelatine and mix well. Pour mixture onto tray and sprinkle with Griottines® Cointreau®. Put in the freezer.

5. COINTREAU® BAVAROISE

375 g whole milk	22 g gelatine leaves
375 g pouring cream (35% MF)	60 g Cointreau® 60%
180 g egg yolks	750 g whipped cream
190 g sugar	
18 g orange zests	

Soak gelatine leaves in cold water. Prepare a custard and add drained gelatine. Leave to cool down. Add Cointreau® and fold in whipped cream.

6. ASSEMBLY

Lay a sheet of orange hazelnut cake and sprinkle with syrup. Spread caramel on top. Lay another cake sheet and sprinkle with syrup. Spread 450 g Cointreau® bavaroise. Put the set caramel and Griottines® Cointreau® cream on top. Add the last syrup soaked cake sheet. Cover and smooth with the rest of the cream. Freeze.

7. DECORATION

Dust slightly with cocoa powder. Glaze with neutral glaze coloured with orange colouring. Cut cake to desired size. Decorate with macarons and dark chocolate threads.

