



RÉMY COINTREAU

GASTRONOMIE



THE SAINT SYLVESTRE n° 4

THE CHEF

Original creation by
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Recipe for around 60 people (one mould 60 cm long, 40 cm wide and 4 cm deep)

1. SWEET ALMOND PASTRY

240 g softened butter
4 g table salt
180 g icing sugar
60 g ground almonds
100 g whole eggs
120 g plain flour
350 g plain flour
2 g vanilla powder

Italy Using a flat beater, knead all the ingredients together except the second portion of flour (350 g). When the mixture is smooth and even, add the rest of the flour and fold well into the mixture without overworking the dough. Leave to cool in the refrigerator for several hours at 5°C. Roll the dough out in a layer 3/4 mm thick using a rolling machine and cut a rectangle measuring 60 cm by 40 cm (use the frame you are going to use for the assembly as a guide). Place on a sheet of Silpain® or greaseproof paper and pre-bake in a convection oven at 175°C for around 14 minutes.

2. RICH DRIED FRUIT AND GRIOTTINES® COINTREAU® SPONGE

345 g softened butter
345 g caster sugar
345 g ground almonds
290 g whole eggs
55 g potato starch
345 g confectioner's custard
80 g Cointreau® 60%
180 g candied orange peel cubes
300 g soft dried apricot cubes
540 g drained Griottines® Cointreau®
140 g whole grilled hazelnuts
100 g green pistachios
160 g raw grilled almonds

Using a flat beater, mix the butter, caster sugar, ground almonds, eggs and potato starch, taking care not to overwork the mixture. Blend in the confectioner's custard and the Cointreau®. Using a piping bag fitted with a 12 mm tip, pipe the cake mix onto the sweet pastry prepared in the previous step, and evenly scatter with the dried fruit and Griottines® Cointreau®. Cover with a sheet of greaseproof paper, smooth down firmly and bake in a convection oven at 180°C for around 25 minutes. Remove the greaseproof paper and continue baking at 160°C for around 12 minutes. Once removed from the oven, soak lightly with the Cointreau® syrup and leave to cool.

3. COINTREAU® SOAKING SYRUP

100 g 30° Baumé syrup
35 g water
25 g Cointreau® 60%

Mix all the ingredients together.

4. RASPBERRY COULIS

1200 g raspberry purée
100 g caster sugar
100 g glucose
238 g gelatine mass*

In a saucepan, heat one third of the raspberry purée along with the caster sugar and glucose syrup. Add the gelatine. Make sure the gelatine is completely melted before blending in the rest of the raspberry purée. Set aside for assembly.

5. COINTREAU® AND NOUGAT CREAM

120 g egg yolks
140 g caster sugar
170 g whipping cream (35% fat)
170 g whole milk
154 g gelatine mass*

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THE BOTANIST



METAXA®

MOUNT GAY®
Est. 1703 Barbados Rum



ST-RÉMY
XO



PORT CHARLOTTE

Père MAGLOIRE®



RÉMY COINTREAU

GASTRONOMIE

310 g nougat cream
75 g Cointreau® 60%
1170 g whipped cream

Cream the egg yolks and the caster sugar. Bring the milk and whipping cream to the boil and add to the mixture. Heat to 85°C and then filter using a fine strainer. Add the gelatine mixture and the nougat cream. Cool to 40°C and add the Cointreau® and the whipped cream. Set aside for assembly.

and smoothing well. Place the cake in the deep freezer. Ice with a neutral icing to add the finishing touch. Cut the dessert into servings of the desired size and decorate.

* Gelatine mass: For every 100g of 200 bloom gelatine powder, use six times as much water (600g) to create 700g of gelatine mass. The simplest method is to weigh out quantities of the prepared gelatine mass and melt it in the microwave. Once prepared, store in the refrigerator and use within 5 days.

6. MONTAGE ET FINITION

Take the frame used to bake the sweet pastry and the rich dried fruit and Griottines® Cointreau® cake. When the cake is completely cool, pour the raspberry coulis over it and deep freeze. Finish by covering with Cointreau® and nougat cream

