



RÉMY COINTREAU

GASTRONOMIE



“TENDRESSE” UPSIDE-DOWN CAKE

THE CHEF

Original creation by
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Recipe for around 12 people (three cakes, each 15 cm in diameter)

1. CARAMELISED APPLES WITH COINTREAU®

100 g Golden Delicious apples
300 g caster sugar
15 g yellow pectin
50 g butter
2 vanilla pods
100 g green apple purée
50 g Cointreau® 60%

Peel and core the apples. Cut three 1 cm slices from a whole apple. Then take the rest of the apples, cut in half and then into 1 cm slices. In a saucepan, heat the caster sugar and the pectin to make a light dry caramel. Dilute the caramel with the butter, the split and scraped vanilla pods and green apple purée, then bring to the boil. Add all the apples and pour the mixture into a deep baking tray. Bake the apples in the caramel in a convection oven at 180°C, making sure that they don't lose their shape. Deglaze with the Cointreau® and leave to cool.

2. ORANGE AND COINTREAU® CRÈME BRÛLÉE

60 g caster sugar
50 g egg yolks
200 g whipping cream (35% fat)
1 vanilla pod
28 g gelatine mass[°]
6 g orange zest
15 g Cointreau® 60%

Whisk the caster sugar and egg yolks together. Mix the whipping cream, split and scraped vanilla pod and orange zest and bring to the boil. Pour the boiling cream infusion into the mixture of egg and sugar and heat to 85°C. Sieve using a fine strainer, then add the gelatine mass and the Cointreau®. Blend and set aside.



3. GREEN APPLE JELLY

450 g green apple purée	75 g butter
84 g gelatine mass [°]	1 g vanilla powder
75 g caster sugar	90 g roughly chopped pecans

In a saucepan, warm 1/3 of the green apple purée and the caster sugar. Stir in the gelatine mass and then the rest of the green apple purée. Blend and set aside.

4. PECAN AND HAZELNUT CRUMBLE

75 g plain flour
75 g caster sugar
75 g ground hazelnuts

Using a flat beater, mix the flour, caster sugar, ground hazelnuts, butter and vanilla powder. When the mixture has taken on a sandy consistency, add the pecans. Separate the mixture into 3 Flexipan® insert moulds or 15 cm pastry rings. Gently pat down the mixture and then bake in a convection oven at 170°C for around 20 minutes or until the crumble is light golden. Leave to cool and set aside.

5. ASSEMBLY AND FINISHING

To assemble the cakes, use Flexipan® 758 moulds or pastry rings measuring 15 cm in diameter and 2.5 cm in depth, wrapped in cling-film. In the centre of each of the moulds, place a round slice of caramelised apple (from the whole apple you sliced earlier) and arrange the rest of the caramelised apple slices in a rosette around the bottom and sides of the mould, packing them in tightly. Place the moulds in the deep freezer for a few minutes. Pour the green apple jelly into the middle of the moulds and put them back in the deep freezer. When the jelly has set, add the orange and Cointreau® crème brûlée. When the crème brûlée is starting to set, add the pecan and hazelnut crumble bases and deep freeze. Remove the cakes from their moulds and ice lightly with a neutral icing flavoured with Cointreau®. Decorate with fresh fruit.

[°] 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.