



RÉMY COINTREAU

GASTRONOMIE



COINTREAU® CARAMÉLIS

THE CHEF

Original creation by
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Recipe for one 35.5 cm by 28.5 cm, 4 cm high rectangle,
making 8 desserts for 4 people, each one 17 cm long and 7 cm wide

1. SALTED BUTTER CARAMEL

420 g caster sugar
420 g whipping cream
1 vanilla pod
330 g high fat butter
5 g fine sea salt
Total weight: 1175 g

Caramelize the caster sugar dry in a saucepan with the split, scraped vanilla bean. Stop the cooking at the light caramel stage by adding the hot whipping cream; continue cooking to 108°C then add the butter and sea salt. Reserve for the sponge, the filling and the caramel mousse.

2. CARAMEL SPONGE

210 g butter
155 g brown sugar
200 g whole eggs
85 g salted butter caramel
75 g glucose
180 g flour type 55
130 g ground almonds
5 g baking powder
35 g whipping cream
2 g vanilla powder
190 g blended Carambar®
Total weight: 1267 g

Using the paddle attachment, mix together in the following order, the softened butter, brown sugar, whole eggs, the salted butter caramel base, glucose, flour, ground almonds, baking powder, whipping cream, vanilla powder and the blended Carambars®. Spread in a 56 cm x 36 cm, 2 cm high Flexipat® sheet and then bake at 170°C for 12 to 15 minutes. Leave to cool and reserve for assembly.

3. CARAMEL COINTREAU® MOUSSE

75 g syrup, 30° Baumé
60 g egg yolks
98 g gelatine



(14 g of 200 bloom gelatine powder and 84 g water)
300 g salted butter caramel
65 g Cointreau® 60%
400 g whipped cream
Total weight: 998 g

Make a sabayon, poach the egg yolks and the 30° B syrup at 85°C in the microwave and then use the whisk attachment to whisk until completely cool. Add the gelatine that has been dissolved in the microwave. Incorporate into the salted butter caramel and then add the Cointreau® and whipped cream. Set aside for assembly.

4. GHANA WHIPPED CREAM

750 g whipping cream
1 vanilla pod
270 g "pur origine Ghana 40.5%" milk chocolate couverture
Total weight: 1020 g

Boil the whipping cream in a saucepan and add the split, scraped vanilla bean to infuse. Remove the vanilla bean and pour over the milk chocolate couverture; blend using a "bamix". Place in the refrigerator and chill overnight at 5°C; the next day whip using the whisk attachment as if it was whipped cream.

5. GOURMET GLAZE

700 g "pur origine Ghana 40.5%" milk chocolate couverture
200 g hazelnut oil
220 g chopped roasted almonds
Total weight: 1120 g

Melt the milk chocolate couverture with the hazelnut oil in a bain marie, then add the chopped roasted almonds. Use at about 25°C.

6. ASSEMBLY AND FINISHING

Place half of the sheet of caramel sponge in a 35.5 cm by 28.5 cm, 4 cm high frame, pour over the remaining salted butter caramel, then put in the other half of the sheet of caramel sponge and place the frame in the freezer. When it has set, add

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caramel Cointreau® mousse to the top of the frame. Place in the freezer. Cut the frame in half, and then cut each half into four strips. You will have 8 desserts for 4 people, each one 17 cm long by 7 cm wide. Partially coat each dessert with the gourmet glaze and then decorate with the Ghana whipped cream using a piping bag with a Saint Honoré nozzle to pipe a wave pattern. Decorate with some chocolate shavings and slices of orange.

INDIVIDUAL COINTREAU® CARAMÉLIS

Recipe for one 35.5 cm by 28.5 cm, 4 cm high frame to make 21 individual desserts, each one 11 cm long by 3 cm wide.

The recipe is identical.

Cut individual cakes and decorate in the same way.

