



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

COINTREAU® MOONCAKE

THE CHEF

Original creation by
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Recipe for 32 mini-mooncakes, 5cm of diameter

1. THE GLAZE DOUGH

120 g glutinous rice flour
80 g rice flour 88% (water 12%)
30 g flour T45
20 g Tapioca starch
100 g sugar
50 g roasted rice flour (for anti-stick)
500 ml milk
90 g concentrated milk
90 g vegetable oil

Mix all the flours and sugar, add the milk and mix together. Add the concentrated milk and vegetable oil, keep mix until the dough become homogenous. Heat the dough in bain-marie and keep mix with a spatula for 30 minutes and cool down. Separate the dough to 35 g per portion, put the glaze mooncake filling inside, then covers it and put it into the mooncake mold. Take it off and freeze it.

2. THE TRADITIONAL DOUGH

12 mooncakes : 15 g of dough + 35 g of garnish
60 g golden syrup (mooncake syrup)
1 g bicarbonate soda
28 g neutral vegetable oil
100 g de flour
3 g water

Mix the bicarbonate soda and the water, add syrup and oil. Then add the flour, keep mix until the dough become homogenous. Separate the dough to 12 balls, put the chestnut filling inside, and then put it into the mooncake mold. Take them off and bake them in oven at 180°C for 10-12 minutes, take them out of the oven 5 minutes before, put the gilding on them and finish baking.

3. MANGO AND COCO FILLING (FOR GLAZE MOONCAKE)

400 g mango purée
53 g grated coconut
46 g sugar
35 g corn starch
45 g Cointreau® 60% vol.
50 g cacao butter
20 g gelatin mass



Mix the mango puree, grated coconut, sugar and corn starch, boil them together. Then add the Cointreau®, cacao butter and gelatin mass. Put it into the disk mold, for 4 cm of diameter and 2 cm of height, then freeze it.

4. CHESTNUT FILLING (FOR TRADITIONAL MOONCAKE)

140 g sugar
500 g chestnut puree
100 g candied orange
40 g sesame
60 ml Cointreau® 60% vol.

Roast the sesame then cool it down, then mix all the ingredients together.

5. CHERRY FILLING (FOR GLAZE MOONCAKE)

400 g cherry purée
46 g sugar
35 g corn starch
45 g Cointreau® 60% vol.
50 g cacao butter
20 g gelatin mass*

Mix the cherry purée, sugar and corn starch, boil them together. Then add the Cointreau®, cacao butter and gelatin mass. Put it into the disk mold, for 4 cm of diameter and 2 cm of height, then freeze it.

* Gelatin mass:
10 g gelatin powder 200-bloom + 60 g water