



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

## POMME D'AMOUR



THE CHEF

Original creation by  
Alexis BOUILLET  
World's Best Young Pastry Chef 2011  
Escape from Paris, Taipei, Taiwan



Recipe for 20 pieces

### 1. INGREDIENTS AND TOOLS

70 g Orange Cointreau® cremeux (Silicone sphere 5,5 cm)  
15 g Green apple marmalade (Silicone dome 3,5 cm)  
10 g Crunch  
10 g Orange Cointreau® pound cake (Silicone dome 3,5 cm)  
Orange Cointreau® syrup  
Raspberry glaze  
Crunchy meringue  
Sable sugar dough  
Red coating

### 2. ORANGE COINTREAU® POUND CAKE SPONGE

9,7 g Bitter orange Purée  
1,6 g Orange zest  
35,5 g Butter  
9,7 g Trimoline  
9,7 g Icing Sugar  
9,7 g Sugar  
43,2 g Almond Powder  
6,5 g Grape Seed Oil  
15,5 g Egg Yolk  
9 g Egg  
20,6 g Flour T55  
1 g Baking Power  
23,2 g Egg White  
9,7 g Sugar  
10,1 g Cointreau® 60%

Combine bitter orange puree, orange zest and Cointreau®. With the paddle, mix together the soften butter, trimoline, icing sugar, sugar, almond powder. Change with the whisk and add grape seed oil, egg yolk and egg. Add the sifted flour and baking powder. Finish by the liquid. Beat to a soft peak egg white and sugar and add delicately to the preparation. Pipe into the 3,5 cm silicon molds and bake at 160°C - 6min + 6min.

### 3. BITTER ORANGE COINTREAU® CREMEUX

429,3 g Bitter Orange Purée  
130,7 g Lime Juice  
186,7 g Egg Yolk  
186,7 g Egg  
149,3 g Sugar  
11,2 g Gelatin 200 bloom  
93,3 g Cointreau® 60%  
298,7 g Butter

Heat together bitter orange puree and lime juice. Combine in a mixing bowl, egg yolk, egg and sugar. Cook all together at 85°C until the mix becomes slightly thick. Strain and add the gelatin. Cool it down at 40°C, add the soften butter and Cointreau® and blend it.

### 4. COINTREAU® 60% SYRUP

449,1 g Water  
224,6 g Sugar  
112,3 g Cointreau® 60%

Boil sugar, water. Cool it down at 40°C, then add the Cointreau®. Soak the sponge into the syrup.

### 5. GREEN APPLE MARMALADE

123,1 g Green Apple Purée  
22,4 g Lime Purée  
9 g Sugar  
2,7 g NH Pectin  
156,7 g Fresh Green apple diced

Heat half of the green apple puree with lime puree at 40°C. Combine sugar and NH pectin, pour over the liquid and boil it. Add the second part of the green apple juice and cool it down quickly. When the confit is set, blend it. Cut some green apple diced in 0,5 cm. Combine both bases delicately. Arrange in a 3,5 cm silicon dome.

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COINTREAU



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## 6. PLAIN WHITE CHOCOLATE CRUNCH

137,9 g Crushed sugar dough  
17,2 g Feuilletine  
44,8 g White Chocolate

Crushed the sable, add the feuilletine and finish by the melted chocolate. Spread it.

## 7. SUGAR DOUGH

133,3 g Dry Butter  
83,3 g Icing Sugar  
27,8 g Almond Powder  
0,6 g Salt  
44,4 g Eggs  
222,2 g Flour T55

Sand together butter, icing sugar, flour T55, almond powder and salt. Add the eggs and mix well all together. Rest the dough in the fridge. Laminate in 3 mm. Bake at 155°C.

## 8. MERINGUE FRANÇAISE

33,3 g Egg white  
33,3 g Sugar  
33,3 g Icing sugar

Use egg white at room temperature and beat them with sugar little by little. Add delicatly icing sugar (already sifted). Bake in the oven at 65°C for 3 hours. Store in a dry box.

## 9. RASPBERRY GLAZE

100 g Raspberry purée  
11,1 g Lime Purée  
166,7 g Glucose  
166,7 g Sugar  
11,1 g Evaporated milk (non sweet)  
11,1 g Gelatin 200 bloom  
0,4 g Red strawberry colorant power (water base)

Cook at 106°C the raspberry puree, lime juice, glucose syrup and sugar. Add evaporated milk and gelatin. Add the colorant powder (Add little bit of hot water to dissolve it). Blend it and strain it.

## 10. RED CHOCOLATE COATING

190 g White chocolate  
190 g Cocoa butter  
20 g Grape Seed Oil  
1,4 g Red Colorant Powder (oil base)  
0,6 g Yellow Colorant Powder (oil base)

Melt and blend all together + strain it.

## 11. MONTAGE

Prepare the insert with green apple marmalade and stick the sponge on it. Freeze it. Pipe the Cointreau® cremeux into the silicone mold, spread the crunch and place the frozen insert. Pipe again some cremeux to get a complete sphere. Freeze it. Unmold it and cut the spheres to get «apple shape». Dipp into the coating + glaze and decorate.

