



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

COINTREAU® ORANGE

THE CHEF

Original creation by
Laurent LUO
Pastry Chef
Anhua, Hunan, China

Recipe for 16 individual portions



1. COINTREAU® ORANGE CREAM

62 g orange purée
Orange zest
29 g milk
47 g caster sugar
83 g whole eggs
8 g gelatin mass
11 g Cointreau® 60% vol.
1 orange

Heat the purée, orange zest, milk, caster sugar and whole eggs to 85°C. Add the gelatin mass. Leave to cool, then add the Cointreau®. Dice the orange flesh into cubes and place into dome shape moulds with 5 cm of diameter. Then pour the cream into moulds and freeze.

2. ORANGE SPONGE CAKE

130 g butter
140 g caster sugar
A half of vanilla pod
152 g whole eggs
115 g flour type 45
2 g baking powder
45 g almond powder
100 g zests of candied orange
10 g Cointreau® 60% vol.

Whip the butter and the sugar. Gradually add the eggs and the vanilla. As soon as the mixture is smooth, add all the powders. Add the zests of candied orange and Cointreau®, then put in the baking tray. Bake in an oven at 170°C for 13 minutes. Using a small round cutter of 5 cm of diameter.

3. WHITE CHOCOLATE MOUSSE WITH COINTREAU®

185 g fresh cream (1)
25 g orange juice
A half of orange zest
28 g gelatin mass
150 g white chocolate
230 g fresh cream (2)
43 g mascarpone
7 g Cointreau® 60% vol.

Boil the cream (1), orange juice and orange zest, then add the gelatin mass. Sieve the mixture. Add the melted chocolate, mix and leave to cool. Whipp the cream (2) with mascarpone and Cointreau®. Combine all the ingredients.

4. THE GLAZES

Glaze 1 :
50 g cacao butter
50 g white chocolate
5 g grape seed oil
1 g orange dye

Mix together the melted chocolate, cacao butter, orange dye and oil.

Glaze 2 :
100 g neutral glaze
8 g water

Mix all.

Glaze 3 :
15 g Cointreau® 60% vol.
0,8 g colden powder

Mix all.

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5. ASSEMBLY AND FINISHING

Put the chocolate mousse in the first part of moule.

Place an orange sponge cake.

Unmold the Cointreau® orange cream and place on sponge cake. Freeze.

Unmold then glaze them with n° 1

Spray with n° 2 and to finish with n° 3.

Decorate with a fresh orange leaf.

