



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

TROPICAL HAZELNUT

THE CHEF

Original creation by
Pascal DE DEYNE
1st place Chocolate Award in Bruges 2014
Silver medallist in the 1999 Pastry World Cup



Recipe for 3 desserts for 8 people or 12 individual desserts

1. HAZELNUT DACQUOISE

500 g 50% extra almond powder
1,000 g 50% hazelnut powder
200 g flour
900 g egg whites
240 g sugar

Mix the two powders sieved with the flour. Whisk egg whites with the sugar. Incorporate the dry ingredients into the whipped up egg whites. Spread 950 g on a 60 x 40 cm sheet covered with parchment paper. Bake at 210°C.

2. ALMOND-LEMON CRUMBLE

160 g flour
133 g 100% almond powder
133 g sugar
120 g Debic Cake Gold butter
1.3 g fine sea salt
1.4 g lemon zest

Mix all the ingredients in order, finishing with the flour. Leave to harden in the fridge. Roll-out to 3 mm and then cut out. Spread on Silpain® and cook at 170°C.

3. YUZU CREAM 15 g per person

124 g egg yolks
124 g sugar
2.3 g Atlas gelatine powder
12 g water
186 g Debic Crème butter
100 g Les Vergers Boiron yuzu purée

Mix the yuzu purée with the sugar. Bring to the boil. Add the egg yolks and cook to 85°C (crème anglaise). Incorporate the melted gelatine off the heat. Add the butter at 40°C, emulsify with a hand-held blender.

4. ORANGE-PASSION FRUIT COMPOTE

10 g per person
132 g fresh oranges (without the skin)
15 g Cointreau® natural orange flavour 60% vol.
110 g sugar
73 g Les Vergers Boiron 100% passion fruit purée
4.4 g pectin
1.8 g citric acid
2.2 g orange zest
3.7 g Atlas gelatine powder
18 g water

Zest the oranges, then cut off the pith. Blend with 90 g of sugar, the passion fruit purée, the Cointreau® and the zest. Bring to the boil. Mix the remaining sugar (20 g) with the pectin. Add to the boiling mixture. Continue cooking to 105°C. Add the citric acid and the reconstituted gelatine off the heat. Mix thoroughly.

5. HAZELNUT MOUSSE 20 g per person

195 g Callebaut® hazelnut praline with no added sugar -
60% hazelnuts: ALPRA-668
100 g milk
7.2 g Atlas gelatine powder
36 g water
360 g Debic 35% fat cream
22 g sugar
0.4 g salt

Melt the gelatine powder in the water. Heat the milk with the salt to 50°C. Add the praline and blend. Add the gelatine and then add the cream whipped to a foamy consistency.

6. ALMOND SPONGE One 60 x 40 cm sheet

135 g 100% almond powder
60 g icing sugar
225 g eggs
45 g flour
135 g egg whites
90 g sugar
70 g Debic Cake Gold butter
35 g maize oil

Beat the eggs with the almond powder and icing sugar. Incorporate the sifted flour. Mix in butter melted with the oil and pour into the previous mixture. Whisk egg whites with the sugar. Incorporate into the preparation. Spread on a 60 x 40 cm sheet to a thickness of 5 mm. Bake at 220°C for 7 minutes.

7. MILK CHOCOLATE CREAM MOUSSE

15 g per person
98 g milk
66 g Debic 35% fat cream
66 g egg yolks
135 g Callebaut® milk chocolate Power 41 40.7%
cocoa: 841-E4-U71
5 g Atlas gelatine powder
25 g water
147 g Debic 35% fat cream



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Melt the gelatine powder in the water. Cook the milk, cream and egg yolks to coating consistency (84°C) Pour over the chocolate. Blend. Add the gelatine and cool to 28-30°C. Fold in the cream whipped to a foamy consistency.

8. MANGO-PASSION FRUIT MOUSSE

35 g per person

- 151 g egg whites
- 212 g sugar
- 61 g water
- 14 g Atlas gelatine powder
- 70 g water
- 227 g Les Vergers Boiron passion fruit purée
- 76 g Les Vergers Boiron mango purée
- 455 g Debic 35% fat cream

Melt the gelatine powder in the water. Make an Italian meringue with the whites, sugar and water. Incorporate the reconstituted gelatine, continue whipping to 30°C. Add the passion fruit purée. Mix with the cream whipped to a foamy consistency and the mango purée.

9. DECORATION: PASSION FRUIT PASTE

- 1000 g Les Vergers Boiron passion fruit purée
- 150 g sugar (1)
- 1,570 g sugar (2)
- 340 g glucose
- 38 g pectin
- 20 g citric acid

Mix the sugar (1) with the pectin. Heat the purée to 40°C and add the sugar mixed with the pectin Cook with the sugar (2) added in two stages. Add the glucose and continue to cook to 106°C (75 Brix). Incorporate the citric acid off the heat. Pour onto a Silpat® sheet.

10. PASSION FRUIT GLAZE

- 150 g water
- 300 g sugar
- 300 g glucose
- 200 g Debic Vegetop
- 20 g Atlas gelatine powder
- 100 g water
- 200 g Callebaut® white chocolate W2 - 28% cocoa: W2-E4-U71
- 100 g neutral Decorgel
- 5 g yellow chocolate colouring
- 200 g passion fruit jelly

Cook the sugar, water and glucose to 105°C. Add the other ingredients one by one. Blend for 4 minutes. Refrigerate for 24 hours. Heat and blend the glaze. Use at 32-34°C.

11. PASSION FRUIT JELLY

- 100 g Les Vergers Boiron passion fruit purée
- 100 g sugar
- 35 g glucose
- 0.5 g pectin
- 2 g Les Vergers Boiron lemon purée
- 20 g neutral Decorgel

Cook the passion fruit purée with 4/5 of the sugar. Mix the remaining sugar with the pectin. Add to the boiling purée and continue to cook to 105°C. Off the heat mix in the lemon juice. Pour onto the neutral Decorgel and blend. Set aside.

