



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

JADE TROPICAL



THE CHEF

Original creation by
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Recipe for 3 entremets of 16 cm diameter

1) LIGHT SPONGE

240 g eggs
70 g invert sugar
70 g caster sugar
70 g butter
1 teaspoon of curry powder
155 g flour

Whip eggs with invert sugar and sugar, add butter. Fold in sifted flour and pour into 14 cm diameter rings. Bake at 170°C in a fan forced oven for 12 to 14 minutes.

2) MORELLO CHERRY CONFIT

200 g Morello cherry puree
200 g Morello cherries, chopped and frozen
5 stems of fresh coriander
65 g gelatin mass*
45 g Cointreau® 60% vol.

Melt puree and add gelatin mass, Cointreau® and blend. Add chopped cherries and pour into 14 cm rings, blast freeze.

3) GELATIN MASS*

60 g gelatin powder 200 Bloom
10 g water

Mix ingredients together.

4) PISTACHIO MOUSSE

300 g milk
24 g pistachio paste
60 g caster sugar
100 g egg yolks
50 g gelatin mass*
60 g Cointreau® 60% vol.
210 g whipped cream

Heat milk, pistachio paste and sugar. Add egg yolks and boil. Add gelatin mass* and emulsify with a hand blender. Cool to 16°C before folding semi-whipped cream.

5) MIRROR GLAZE

125 g water
300 g caster sugar
300 g glucose
200 g sweetened condensed milk
140 g gelatin mass*
300 g white chocolate
5 g green fat based colouring
10 g yellow fat based colouring
10 g titanium dioxide

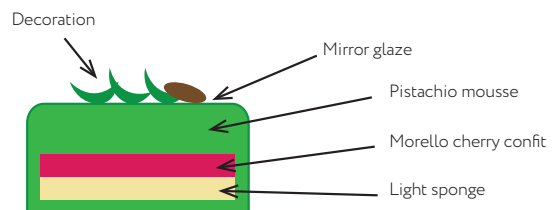
Cook water, sugar and glucose to 103°C, pour onto condensed milk and gelatin mass. Finish by adding chocolate. Refrigerate and use at 30-35°C.

6) DECORATION

Gold leaf
Green chocolate discs
Green chocolate band made with a stencil to form a wave effect
Chocolate logo

7) ASSEMBLY AND FINISHING

Line a strip of acetate into a 16 x 4.5 cm ring. Proceed with an assembly upside down: pipe pistachio mousse half way up in the rings and place cherry confit, fill again with mousse. Place sponge and blast freeze. Unmould, glaze and decorate.



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