



# RÉMY COINTREAU

GASTRONOMIE

COINTREAU

## COINTREAU® SIGNATURE

THE CHEF

Original creation by  
Nicolas PIEROT,  
International Pastry Chef Consultant

Recipe for 4 entremets



### 1) HAZELNUT CRUMBLE

To 800 g (gross weight & net weight)  
200 g butter  
200 g brown sugar  
200 g raw hazelnut powder  
200 g flour T55

- 1) Mix the butter, the brown sugar, the raw hazelnut powder and the flour using the paddle attachment to obtain a sandy textured mixture.
- 2) Stop kneading when the dough is homogeneous.
- 3) Sieve this dough.
- 4) Cook to 150°C for about 20-25 minutes.
- 5) Set aside for the montage.

### 2) HAZELNUT CRISPY

To 1 964 g: gross weight / 1 960 g : net weight  
300 g 40% milk chocolate  
300 g hazelnut paste  
760 g baked hazelnut crumble  
300 g feuillantine  
300 g roasted crushed hazelnuts  
4 g salt flower

- 1) Melt the chocolate to 40-45°C.
- 2) Use the paddle attachment to mix the melted milk chocolate and the hazelnut paste.
- 3) Add the baked hazelnut crumble, the feuillantine, the roasted crushed hazelnuts and the salt flower.
- 4) Use it right away.

### 3) ROASTED HAZELNUT SPLINTER SPONGE

To 4 800 g: gross weight / 4 600 g : net weight  
1 000 g roasted raw hazelnut powder  
1 400 g eggs  
800 g icing sugar  
300 g flour T55  
800 g white eggs  
200 g caster sugar  
300 g roasted crushed hazelnuts

- 1) Roast the hazelnut powder to 150°C for around 20 minutes.
- 2) Mix the roasted hazelnut powder, the eggs, the icing sugar and the flour and using the paddle attachment, beat until ribbon form.
- 3) Mix the white eggs et the caster sugar using a second paddle attachment and beat until soft peaks form.
- 4) Combine carefully the two mixtures.
- 5) Spread on a 40 x 60 cm baking sheet and sprinkle with roasted crushed hazelnuts.
- 6) Cook to 180°C for about 10 minutes. ø : 14 cm

### 4) HAZELNUT GIANDUJA

To 1 200 g: gross weight / 1 200 g : net weight  
188 g 40% milk chocolate  
188 g cocoa butter  
560 g hazelnut paste  
264 g icing sugar

- 1) Melt the milk chocolate and the cocoa butter to 40-45°C.
- 2) Using the paddle attachment, mix the hazelnut paste, the icing sugar and the mixture cocoa butter-chocolate.
- 3) Mix until the dough becomes smooth.
- 4) Left to cool until the temperature of 24°C.
- 5) Keep at 17°C.

### 5) COINTREAU® HAZELNUT GIANDUJA CREMEUX

To 3 164 g: gross weight / 3 120 g : net weight  
750 g cream (35% fat content)  
750 g whole milk  
300 g egg yolks  
1 200 g hazelnut gianduja  
12 g gelatine powder 200 Blooms  
72 g water for gelatine  
80 g Cointreau® 60%

- 1) In a saucepan, cook the cream and the milk, bring to a boil.
- 2) Make an English cream with the egg yolks.
- 3) Add the softened gelatine and pour over the chopped gianduja.
- 4) Mix to emulsify and add the Cointreau®.
- 5) Spread immediately into 14 cm diameter discs and place in the freezer.

.../...

COINTREAU



MOUNT GAY  
Est. 1703 Barbados Rum



PORT  
CHARLOTTE

THE BOTANIST  
ISLAY DRY GIN

METAXA®



Jacobsen®

Père  
MAGLOIRE®



# RÉMY COINTREAU

GASTRONOMIE

## 6) COINTREAU® MANDARIN JELLY

To 2 069,2 g: gross weight / 1 960 g : net weight  
150 g dextrose  
3 g xanthan gum  
1 500 g mandarin puree  
48 g gelatine powder 200 Blooms  
288 g water for gelatine  
80 g Cointreau® 60%

- 1) Mix the dextrose with the xanthan gum, then sprinkle and combine with the mandarin puree.
- 2) Melt the softened gelatine with a little puree and xanthan gum.
- 3) Combine the two mixtures, add the Cointreau® and mix again.
- 4) Pour immediately into 14 cm diameter mould.

## 7) COINTREAU® CEYLON CINNAMON MOUSSE

To 5 208 g: gross weight / 5 120 g: net weight  
3 200 g cream (35% fat content) (1)  
600 g cream (35% fat content) (2)  
4 Ceylon cinnamon sticks  
500 g caster sugar  
480 g egg yolks  
440 g gelatine powder 200 Blooms  
264 g water for gelatine  
80 g Cointreau® 60%

- 1) Whisk the cream (1) until fluffy and keep in the fridge.
- 2) In a saucepan, bring the cream (2) to a boil.
- 3) Add the cinnamon sticks and let infuse 10 minutes.
- 4) Strain and adjust the weight of cream (1).
- 5) Mix the sugar with the egg yolks and make an English cream.
- 6) Add the softened gelatine, the Cointreau® and mix.
- 7) Let cool to 27°C.
- 8) Add the fluffy cream in two steps.

- 9) Pour immediately into 18 and 12.7 cm diameter moulds: Silikomart® Eclips, with insert.
- 10) Freeze.

## 8) WHITE GLAZE

To 5 600 g: gross weight / 5 400 g: net weight  
600 g water  
1 200 g caster sugar  
1 200 g glucose  
800 g sweetened condensed milk  
80 g gelatine powder 200 Blooms  
480 g water for gelatine  
1 200 g white chocolate 34%  
40 g titanium dioxide

- 1) In a saucepan, cook the water, the caster sugar and the glucose to 103°C.
- 2) Add the sweetened condensed milk and the softened gelatine.
- 3) Pour on the chocolate and the titanium dioxide.
- 4) Mix to emulsify and strain.
- 5) Keep in the fridge 12 h before use.
- 6) Use to 35°C.

## 9) COINTREAU® MANDARIN JELLY

To 888 g: gross weight / 840 g: net weight  
840 g mandarin puree  
48 g Vitpris®  
Soluble orange food colouring in sufficient quantity

- 1) In a saucepan, mix while cold the mandarin puree and the Vitpris®.
- 2) Bring to a boil.
- 3) Add the orange colouring.
- 4) Keep in the fridge.

## 10) ASSEMBLY

Decoration : 12 cm diameter white chocolate disc .

