



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

THE SAINT SYLVESTRE 2020



THE CHEFS

Original creation by
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Recipe for 1 frame 40 x 60 cm and 5 cm height

COMPOSITION: Coconut crunch, orange joconde almond biscuit, yuzu cremeux, mandarin marmalade and Cointreau® orange whipped ganache.

1. COCONUT CRUNCH

For 1 frame 40 x 60 cm :

357 g white chocolate 35%
208 g feuilletine
133 g roasted coconut powder
Total weight: 698 g

Melt the white chocolate. Add all the rest of the ingredients together and spread evenly on a 40 x 60 cm frame.

2. ORANGE JOCONDE ALMOND SPONGE

For 2 trays of 40 x 60 cm sheet :

245 g egg whites
292 g sugar (1)
292 g almond powder
93 g flour T55
4,7 g corn starch
3,1 g salt
420 g eggs
58 g sugar (2)
52,5 g butter
11,7 g orange zests
Total weight: 1 472 g

Whisk egg whites with sugar (1) until stiff peak. On a separate bowl, whisk eggs with the sugar (2). Pour the mix of eggs-sugar over the mix of egg white-sugar. Add the mix of flour, corn starch and salt already sifted. Stir delicately with a Maryse. Finish by the melted butter at 70°C and orange zests. Scale 700 g per tray 60 x 40, bake at 165°C for 18 minutes.

3. YUZU CREMEUX

For 1 frame 40 x 60 cm:

500 g yuzu juice
428 g eggs
303 g sugar

535 g butter
12,5 g gelatine 200 Blooms
Total weight: 1 778,5 g

Heat the yuzu juice in a saucepan. Combine together the egg and the sugar. Cook the two bases together until it becomes thick (83°C). Strain the mix and add the gelatin. Cool it down to 40°C. Add soft butter (reheat few seconds in microwave) and blend it until it's totally smooth.

4. MANDARIN MARMALADE

For 1 frame 40 x 60 cm :

1 145 g fresh mandarin
208 g sugar (1)
166 g mandarin puree
139 g lime puree
15,8 g NH pectin
83 g sugar (2)
8,3 g gelatin 200 bloom
Total weight: 1 765 g

Use a fork to pick the mandarin and place with some cold water in a big saucepan. Start to heat it and bring to boil. Strain the water and start a second time with cold water. Renew this operation total 3 times. For the 4th time, cook the mandarin in the water until it becomes soft. Strain the mandarin and cool it down.

Cut the mandarin in two parts to take out the seeds and the white part in the middle. Chop the mandarin and arrange in a saucepan with the sugar (1), the mandarin puree and the lime puree. Cook them all together until the marmalade is soft and little bit reduced.

Use the big hand blender to mix the marmalade. Combine together the second quantity of sugar (2) and NH pectin, add to the marmalade and boil during 30 seconds. Cool it down in a container.

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5. COINTREAU® ORANGE WHIPPED GANACHE

For 1 frame 40 x 60 cm :

468 g cream (1)
6,3 g orange zests
9,4 g gelatine 200 Bloom
214 g white chocolate
501 g cream (2)
80 g Cointreau® 60% vol.
Total weight: 1 278 g

Heat the cream (1) with orange zests at 70°C. Add the gelatin. Pour over the melted white chocolate. Mix with the hand blender and pour little by little cream (2) and Cointreau®. Keep in the fridge overnight before whip it.

6. MANDARIN PÂTE DE FRUIT

For 20 pieces with a diameter of 28 mm (10 g/each):

100 g mandarin puree
20 g sugar (1)
2,4 g yellow pectin
90 g sugar (2)
20 g glucose syrup
1,5 g liquid citric acid (50/50)
Total weight: 234 g

Heat up puree at 40°C and pour over it the mix of sugar (1) and yellow pectin. Boil it. Add the sugar (2) and glucose syrup, cook at 106°C or 75 Brix. Add citric acid to make pectin set and pour into a silicone mold 2.8 cm.

7. WHITE CHOCOLATE SPRAY

200 g white chocolate
200 g cocoa butter
Total weight: 400 g

Melt the white chocolate with cocoa butter, mix well and spray the mixture at 35°C.

8. ASSEMBLING AND FINISHING

Spread out the coconut crunch over a baking sheet with a 40 x 60 cm frame. Then spread a little bit of yuzu cremeux before add the layer of orange joconde almond sponge. Then put orange joconde almond sponge, and pour over yuzu cremeux.

Spread out evenly yuzu cremeux, and finishing by 2nd layer of orange joconde almond sponge. Then, spread over mandarin marmalade.

Whip Cointreau® orange ganache, using a Saint-Honoré piping tip to pipe a straight line over the top of the entremets.

Spray white chocolate spray, then put on pâte de fruit with chocolate decoration. Finish by some golden leaf and some neutral glaze with mandarin zests.

