



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

PRALINE : SEABUCKTHORN



THE CHEF

Original creation by
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Best Chocolate maker of Belgium 2009
La Dacquoise, Thuin, Belgium



1. SEABUCKTHORN COULIS

250 g Les vergers Boiron seabuckthorn purée
100 g sugar (1)
1 vanilla pod
10 g NH95 pectin
25 g sugar (2)
15 g vanilla vinegar

Bring the purée, sugar (1) and vanilla pod to a boil. Then remove the vanilla pod before adding pectin and sugar (2) and bring to a boil for 2 minutes. Cool and soft with vinegar. Fill the moulds to a level of at one-third full.

2. SAO THOMÉ BLACK GANACHE WITH COINTREAU®

193 g Duo Debic cream
48 g glucose syrup
215 g Sao Thomé dark chocolate Callebaut®, 70% of cocoa
23 g Debic 'Laiterie Constant' butter
20 g Cointreau® 60% vol.

Heat cream and glucose syrup to 75/80°C. Pour half the mixture over chocolate pebbles. Combine using a rubber spatula, add the remaining cream and mix to emulsify.

When the temperature of the ganache reaches 35/40°C, add the butter cooled at room temperature (about 18°C) in pieces and the

Cointreau®, and mix again. Pour the ganache to a temperature of 34/36°C into moulds. Leave to crystallize for 24-36 hours to 16/18°C and a hygrometry rate of 60%.

3. SPRAY MIXTURE

160 g Callebaut® cocoa butter
240 g Callebaut® Velvet white chocolate, 33,1% of cocoa
Mona Lisa® Flower Powers :
1 yellow Flower Power
7 red Flower Power

Melt the ingredients and mix with the colourings. Spray to 29°C.

4. ASSEMBLY

Colour the moulds with the orange colouring, then white colouring. Line each mould with Arriba chocolate and let harden. Fill a third of the mould with the seabuckthorn coulis, let harden and finish by adding the ganache. Sprinkle 3 g of Brazilian chocolate chips in each praline. Let harden and close the moulds.

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