



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

ANGEL CREAM



THE CHEF

Original creation by
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Recipe for 60 pieces

1) LIGHT CREAM

- 10 g gelatine powder (fish)
- 50 g water
- 1 500 g cream
- 700 g egg whites
- 320 g sugar

Soak the gelatine in cold water and let aside.
Whip cream until supple texture.
Bake the Swiss meringue to 50°C.
Add the mass gelatine.
Emulsify until cooled.
Mix carefully cream and meringue.

2) COINTREAU® BLOOD ORANGE COULIS

- 600 g Ponthier blood orange purée
- 90 g sugar
- 15 g pectine NH
- 12 g Cointreau® 60% vol.

Heat the blood orange purée until very hot (don't boil).
Add the mixture sugar-pectine, then the Cointreau®.
Pour the insert and freeze.

3) HAZELNUT PRALINÉ

- 600 g raw hazelnuts
- 400 g sugar

Roast the hazelnuts to 170°C for around 20 minutes.
Sift for removing all the skins.
Caramelize dry the sugar to 170°C and pour onto the hazelnuts.
Let the whole cool down.
Crush and mix in a blender until the desired grain size has been reached.

4) ASSEMBLY

Place the hazelnut praliné on the bottom of the containers.
Then pipe a layer of light cream and place a coulis insert.
Cover with a layer of cream.
With a slightly warmed melon baller, make a cavity in the cream.
Complete with the Cointreau® blood orange coulis, then place a shortbread hazelnut.

