



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

COINTREAU® MANDARIN CHESTNUT LOG



THE CHEF

Original creation by
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World pastry Champion,
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Recipe for 2 moulds



1. CHESTNUT SABLÉ

120 g sugar
125 g butter
3,5 g salt
50 g egg yolks
60 g almond powder
80 g chestnut flour
80 g rice flour
9 g starch
2 g baking powder

Soften the butter with the sugar and the salt, add the powders, then the egg yolks. Mix until homogenous. Spread between two sheets of 14 x 49 cm. Cook in the oven at 150°C for 20/25 minutes, then cut in half out of the over. Set aside in a dry area.

2. CHESTNUT SPONGE

92 g butter
27 g chestnut puree (Ravifruit)
0,5 g salt
25 g sugar
27 g cream for the gastronomy (35% fat)
15 g inverted sugar
95 g egg yolks
80 g chestnut flour
5 g baking powder
88 g egg whites
67 g sugar

Mix the softened butter, the chestnut puree, the salt and the sugars well with the leaf attachment. Pour gradually the cream and the egg yolks. Once the dough forms a ribbon, carefully add the chestnut flour and the baking powder, then the whipped egg whites. Spread over a baking tray of 50 x 20 cm and cook to 185°C for 12 minutes.

3. ATIVAO CHOCOLATE CREAM

300 g milk
300 g cream for the gastronomy (35% fat)
120 g egg yolks
60 g sugar
275 g Ativao couverture chocolate Weiss (67%)

Carry out an English cream with the milk, the cream, the egg yolks and the sugar. Cook to 85°C then sieve. Weigh 720 g, then gently pour onto the chopped couverture by emulsifying. Mix without incorporating air. Keep cold. Pour into a stainless steel frame 49 cm long and 10 cm wide with a sponge on the bottom and a sponge on top.

4. CLEMENTINE COMPOTE

400 g clementine compote (Ravifruit)

Spread the clementine compote over the sponge, then freeze.

5. CHESTNUT CHANTILLY WITH COINTREAU®

235 g chestnut cream
315 g chestnut puree (Ravifruit)
157 g chestnut paste
70 g cream for the gastronomy (35% fat)
9,5 g gelatine powder 200 blooms
47 g water
35 g Cointreau® 60% vol.
945 g cream for the gastronomy (35% fat)

Mix together the paste and the puree with the Cointreau®, until the dough is smooth. Then add the chestnut cream. Heat the small amount of cream and pour the gelatine (previously soaked in cold water). Then incorporate in the first mixture and finish by carefully adding the smooth whipped liquid cream.

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6. MANDARIN ICING

1030 g mandarin puree 10% (Ravifruit)
295 g water
320 g glucose
320 g sugar
22 g pectin NH
12 g stabilising agent

Heat to 50°C water, puree and glucose. While whisking, add the mixture sugar-pectin. Bring to a boil for a minute. Leave to cool for at least 4 hours in a refrigerator. Reheat, mix and use to 27/28°C.

7. ASSEMBLY & FINISCHING

Pour 800 g of chestnut chantilly with Cointreau® per mould.
Spread a few Griottines® Cointreau®.

Assembly of the insert into a 10 x 49 cm frame with a soaked chestnut sponge with clementine compote, Ativao cream, chestnut breakings, then close with another soaked chestnut sponge with clementine compote. Freeze. Then cup the insert in half and place in the chestnut chantilly with Cointreau®.

Close the mould with the chestnut sablé, then freeze.

Glaze with the mandarin icing, then decorate with rosettes of chestnut chantilly and chestnut breakings.

