



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

COINTREAU® HAZELNUT LOG



THE CHEF

Original creation by
Marc DUCOBU
Relais Desserts,
Pâtisserie DUCOBU,
Waterloo, Belgium



Recipe for 59 cm long log (3 x 6 persons)

1. HAZELNUT & PECAN SPONGE

- 55 g hazelnut powder 100%
- 55 g pecan powder 100%
- 110 g icing sugar
- 110 g egg whites
- 45 g sugar
- crushed Piedmont hazelnuts
- crushed pecans

Whisk the egg whites with the sugar. Add the hazelnut powder, pecan powder and icing sugar, previously sifted together. Spread a 60 to 10 cm strip and sprinkle with hazelnuts and pecans. Cook to 180°C for 18 minutes.

2. CRISPY PRALINÉ

- 95 g almond praliné at home
- 10 g dark chocolate 56%
- 16 g milk chocolate 44%
- 6 g cocoa butter
- 20 g pailleté feuilletine

Melt the chocolates with the cocoa butter. Add melted praliné and pailleté feuilletine at last.

3. CHOCOLATE GANACHE WITH COINTREAU®

- 185 g unsweetened fresh cream (35% fat)
- 65 g sugar
- 65 g glucose
- 155 g dark chocolate 75% from Ecuador
- 30 g milk chocolate 44%
- 65 g dairy butter
- 30 g Cointreau® 60 % vol.

Heat the cream, sugar and glucose. Pour onto the chocolates in 3 steps and mix. Let cool until to 40°C, add butter and Cointreau® and mix. Keep a little bit of ganache for decoration.

4. PRALINE MOUSSE

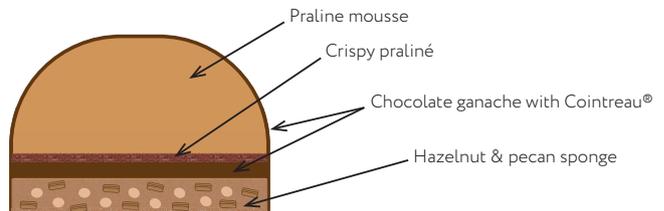
- 335 g unsweetened fresh cream (40% fat)
- 190 g pastry cream
- 30 g gelatine mass
(5 g gelatine powder + 25 g water)
- 110 g hazelnut praliné at home
- 55 g fine hazelnut praliné Pra-Clas
- 55 g pure Piedmont hazelnut pasta

Heat the pastry cream, add melted gelatine and pralinés. When the mixture reaches 40°C, add cream, whipped previously.

5. ASSEMBLY AND FINISHING

Put the praline mousse into a log mould, add a layer of crispy praliné, then a layer of chocolate ganache with Cointreau® and close with the sponge.

When the log is removed, spray a mixture 50% cocoa butter and 50% dark chocolate 70%. Draw a line of chocolate ganache at the center of log. Chocolate decorations and caramelized hazelnuts according the chef's inspiration!



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