



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

ROSE



THE CHEF

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Recipe for 3 domes of 16 cm

1) VANILLA JAPANESE SPONGE

- 180 g egg whites
- 80 g caster sugar
- 5 g cream of tartar
- 70 g Debic Butter Constant
- 90 ml milk (1)
- 12 g vanilla liquid
- 140 g flour
- 240 g egg yolks
- 80 g eggs
- 120 ml milk (2)

Using a flat beater, beat the egg whites with the caster sugar and the cream of tartar. Place in the freezer.

Make a choux pastry: boil the milk (1), butter and vanilla liquid. Incorporate the flour and mix the paste to dry it. Add the egg yolks and the eggs in the still hot saucepan and then add the milk (2). Finally incorporate the whipped egg whites. Spread over a Silpat® baking tray of 60 x 40 cm. Cook for 9 minutes to 180°C in a ventilated oven. Right out of the oven, return the sponge on a baking sheet lined with parchment paper.

2) JASMIN TEA PUNCH

- 200 ml water
- 100 g caster sugar
- 5 g jasmin tea
- 50 ml Cointreau® 60% vol.
- 30 g Les vergers Boiron bergamot purée

Bring the water and the caster sugar to the boil in a saucepan. Add jasmin tea and leave to brew for 4 minutes. Strain. Add Cointreau® and bergamot purée. Cut a 8 cm, 12 cm and 16 cm-diameter basis. Soak with punch and place in the freezer.

3) CRISPNESS

- 210 g Cacao Barry Cara Crakine™

Spread 70 g of Cacao Barry Cara Crakine™ into a circle with a diameter of 14 cm per dome. Place in the freezer.

4) JASMIN TEA CREAM

- 10 g gelatin leaves
- 600 ml Debic Cream 35%
- 80 g caster sugar
- 20 g jasmin tea
- 20 ml Cointreau® 60% vol.

Soak the gelatine in cold water for a minimum of 20 minutes. Bring the cream and the caster sugar to a boil. Add the jasmin tea and leave to brew for 20 minutes. Strain. Add the melted drained gelatine and the Cointreau®. Place the 8 cm-diameter soaked sponge in a circle with a diameter of 8 cm and pour 35 g of jasmin tea cream on top. Place the 12 cm-diameter soaked sponge in a circle with a diameter of 12 cm and pour 80 g of jasmin tea cream on top. Place the 14 cm-diameter crispness insert in a circle with a diameter of 14 cm and pour 95 g of jasmin tea cream on the underside. Place in the freezer.

5) BERGAMOT LIGHT CREAM

- 10 g gelatine leaves
- 125 ml Debic Duo (1)
- 2 vanilla pods
- 85 g sugar
- 80 ml water
- 90 g egg yolks
- 150 g Cacao Barry Zephyr™ white chocolate
- 500 ml Debic Duo (2)
- 70 g Les vergers Boiron bergamot purée

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COINTREAU



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GASTRONOMIE

Soak the gelatine in cold water for a minimum of 20 minutes. Bring the Debic Duo (1) with the split vanilla pods. Leave to brew for 15 minutes before removing pods. Make a bomb dough: bring the water and the sugar to a boil and pour the syrup on the egg yolks. Bring to 85°C before pouring into the tank of the beater. Beat until the mixture is completely cooled. Heat the infusion to 60°C and add the Cacao Barry Zephyr™ white chocolate. Mix well before adding the drained gelatine and the bergamot purée. Incorporate the bomb dough. Finally, gently add whipped Debic Duo (2).

6) WHITE ICING

8 g gelatine leaves
250 ml milk
80 g glucose
300 g Cacao Barry Ivory icing dough
300 g Cacao Barry Zephyr™ white chocolate

Soak the gelatine in cold water for a minimum of 20 minutes. Bring the milk and the glucose to a boil. Add the mixture Cacao Barry Ivory icing dough and melted Cacao Barry Zephyr™ white chocolate. Add the drained gelatine, mix and set aside.

7) ROSES WHITE PETALS

250 g Cacao Barry Zephyr™ white chocolate
15 ml sunflower oil

Melt the Cacao Barry Zephyr™ white chocolate to 45°C. Add the sunflower oil and mix. Place a chips sheet in a convection oven to

60°C. Use the sheet to 45°C. Pour above the mixture chocolate-oil to 45°C. Spread the mixture evenly on the sheet with a bent spatula. Place the sheet in the fridge.

8) ASSEMBLY

Pour 100 g of bergamot vanilla light cream in an inox half-sphere with a diameter of 16 cm. Place the cream and sponge insert with a diameter of 8 cm. Pour again 100 g of bergamot vanilla light cream and place the cream and sponge insert with a diameter of 12 cm. Pour again 50 g of bergamot vanilla light cream and place the crispness and cream insert with a diameter of 14 cm. Close with the soaked japanese sponge with a diameter of 16 cm. Place in the freezer.

9) FINISHING

Silverleaves

Glaze the domes with the white icing. Make rose petals with white chocolate and decorate with silverleaves.

