



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

MINI ORANGE



THE CHEF

Original creation by
Aurélien TROTTIER
Chocolats & Pâtisseries Créatives
Artisan Passionné, France



Recipe for 60 pieces

1) CRISPY BISCUIT

400 g butter
400 g cassonade
5 g de salt
480 g almond powder
420 g flour
730 g feuilletine
315 g cocoa butter

In a tank of beater, stir together butter, cassonade, salt, almond powder and flour.

Knead the dough for 10 minutes on first speed.

Crumble (using a sieve with larger mesh) and bake 15/20 minutes to 160°C.

Still hot mix the dry biscuit with the feuilletine and the cocoa butter.

When the mixture is smooth, spread on the baking sheet.

After cooling, itemise discs of 5 cm in diameter.

2) CITRUS CREMEUX

1 150 g cream
65 g blood orange purée (Ponthier)
80 g orange purée (Ponthier)
110 g mandarins purée (Ponthier)
Zest of one orange
300 g egg yolks
225 g sugar
72 g gelatine mass

Clean the orange. Remove the zest and put them in the cream. Add the purées.

Make a cream anglaise with the egg yolks and sugars.

Strain after boiling and add the gelatine mass.

Mix. Let cool.

3) VANILLA ORANGE CONFIT

250 g bio oranges
150 g orange juice
120 g sugar
1 vanilla pod
8 g NH pectin
14 g Cointreau® 60% vol.

Clean the oranges and cut them in six.

Blanch in boiling water three times.

In a saucepan, heat the oranges, the juice, the scraped vanilla pod. Once boiling, add the mixture sugar-pectin.

Remove the vanilla pod and mix.

Let cool. Add the Cointreau®.

Fill in spherical mould.

Freeze.

4) CHOCOLATE GLAZE

White chocolate
Cocoa butter
Grape seed oil

Melt the ingredients and tint the glaze in orange.

Mix and use at 35°C.

5) ASSEMBLY

Smooth the citrus crèmeux and fill the silicone molds in the shape of mini-orange.

Place the vanilla orange confit, then close with the citrus cream and freeze.

Carefully prick and dip in chocolate.

Leave to crystallize.

Glaze with the chocolate glaze, then with the gold powder.

Place on the crispy biscuit discs.

