



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

ROUSSILLON



THE CHEF

Original creation by
Jean-Michel PERRUCHON,
MOF Pastry,
Bellouet Conseil School, Paris, France



Recipe for 2 frames 360 x 270 x 12 mm

1) ALMOND PASTE 60%

800 g peeled almond
400 g caster sugar
120 g inverted sugar
200 g water

Mix the almonds, then add the boiling syrup sugar-inverted sugar-water. Mix the mixture around 10 to 15 minutes to 85°C. Put in a cool place in a hermetically package. Conservation : 2 months. To give it taste better, you can add 5% of butter to the total weight.

2) ALMOND PASTE WITH COINTREAU®

1 400 g almond paste 60%
1/2 scraped vanilla pod
50 g Cointreau® 60% vol.
80 g butter

Mix together the ingredients until to obtain a smooth dough. Pour this dough in a frame 360 x 270 x 6 mm. Set aside for assembly.

3) APRICOT FRUIT PASTE

Recipe for 2 frames 360 x 270 x 6 mm

700 g apricot pulp (10% of sugar)
15 g yellow pectin
70 g caster sugar
720 g crystal sugar
140 g glucose
12 g tartaric acid solution
40 g Cointreau® 60% vol.

In a copper saucepan, whisk the cool apricot pulp, the yellow pectin and the caster sugar. Bring to the boil and cook 2/3 minutes depending the quantity. Add the glucose, then the crystal sugar in two ou three times, always trying to keep the heated mixture. Cook to 105°C. Remove from the heat and add the *tartaric acid solution and the Cointreau®. Pour immediately in frame 360 x 270 x 6 mm and leave to cool.

* Tartaric acid solution: 50% of water and 50% of tartaric acid. Bring the water to ghe boil and add the tartaric acid. Keepin in bottle.

4) ASSEMBLY AND FINISHING

Leave almond paste and apricot fruit paste to sire for a night. The next day, stick the apricot fruit paste on the almond paste with melted cocoa butter. Coat with crystallized couverture and cut with a guitare into 22.5 x 22.5 mm squares. Coat with crystallized dark chocolate and decorate with a chocolate's silkscreen.

COINTREAU



MOUNT GAY®
Est. 1703 Barbados Rum

ST-RÉMY

PORT CHARLOTTE

THE BOTANIST
ISLAY DRY GIN

METAXA®



Jacobsen®

Père MAGLOIRE®