



# RÉMY COINTREAU

GASTRONOMIE

COINTREAU

## ST NICOLAS ORANGE



David Redon

THE CHEF

Original creation by David REDON, Pastry World cup finalist, KKO Belgium



### COMPOSITION (3 logs)

- Orange almond sponge
- Cointreau® syrup
- Orange passion compote
- Marzipan mousse
- Almond crunchy
- Orange glaze

### 1. ORANGE ALMOND SPONGE

(1 baking tray of 60 x 40 cm)

- 264 g of whole eggs
- 230 g of almond powder
- 195 g of icing sugar
- 52 g of flour
- 170 g of egg whites
- 30 g of caster sugar
- 42 g of Candia Professional incorporation butter
- 7 g of orange zests

Beat eggs with almond powder and icing sugar. Whisk the egg whites with sugar and incorporate in the first mixture. Add the sifted flour, melted butter and orange zests. Spread onto a 60 x 40 cm baking tray. Bake in a oven to 190°C for 15 minutes. Cut two strips of 24,5 x 5,5 cm by log.

### 2. COINTREAU® SYRUP

- 200 g of water
- 20 g of Les vergers Boiron passion puree
- 180 g of sugar
- 4 g of orange zests
- 1 exhausted vanilla pod
- 3 star anis
- 0.7 g of bitter almond extract
- 25 g of Cointreau® 60% vol.

Bring the water, passion puree and sugar to the boil. Pour over zests, vanilla and star anis. Leave to cool to below 50°C,

then add the Cointreau®. Cover with plastic wrap or put under vacuum and leave to brew. Use to soak the almond sponge.

### 3. PASSION ORANGE COMPOTE

(3 inserts of 210 g)

- 440 g of oranges
- 160 g of Les vergers Boiron passion puree
- 10 g of orange zests
- 260 g of caster sugar
- 6 g of pectin NH
- 8 g of gelatin mass (1/5)
- 30 g of Cointreau® 60% vol.

Place in a saucepan whole oranges without the skin with the passion puree, the castor sugar and the pectin, then mix using a hand blender. Cook together to 102°C. Add orange zests and gelatin mass. Leave to cool to below 50°C and add Cointreau®. Pour 210 g by individual log mould Silikomart insert and place a sponge strip, soaked in Cointreau® syrup.

### 4. MARZIPAN MOUSSE

(3 Elegance 1080 Silikomart moulds)

- 60 g of whole milk
- 180 g of Candia Professional UHT cream 35% fat (1)
- 55 g of egg yolks
- 130 g of almond paste 50%
- 120 g of Callebaut W2 chocolate 29,5%
- 40 g of gelatin mass (1/5)
- 380 g of Candia Professional UHT cream 35% fat (2)

Cook milk, cream (1) and egg yolks (crème anglaise). Add the gelatin mass and pour onto the chocolate and the almond paste, then form a homogeneous mixture. To 35°C, add the whisked cream (2).

COINTREAU



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## 5. ALMOND CRUNCHY

(3 bases of 140 g)

- 200 g of Callebaut W2 chocolate 29,5%
- 30 g of Callebaut 845 milk chocolate 32%
- 64 g of canola oil
- 2 g of salt flower
- 45 g of roasted almonds
- 210 g of feuilletine

Melt the chocolates to 40°C, add canola oil, then mix with the rest of ingredients. Spread in a rectangular frame of 23 x 7.5 cm from a height of 0.5 cm, then press to assemble. Leave to crystallize.

## 6. ORANGE GLAZE

- 50 g of Candia Professional UHT cream 35% fat
- 35 g of caster sugar
- 205 g of glucose syrup
- 90 g of gelatin mass (1/5)
- 115 g of Callebaut W2 chocolate 29,5%
- 350 g of neutral mirror
- Gold powder
- Orange colour
- Yellow colour

Bring cream, sugar and glucose to a boil. Add gelatin mass. Pour over the chocolate, mix well and add neutral mirror and colours. Mix and use to 35/40°C.

## 7. ASSEMBLY

Fill the Elegance 1080 Silikomart mould with the marzipan mousse and push inside the mould the passion orange compote with the sponge, close with the mousse and the last sponge, then freeze. When frozen, unmould and glaze. Place on the almond crunchy.

Decorate with two slips of log, made in milk chocolate, garnish with orange modeling chocolate to reproduce a form of an orange. On the top, place an orange zest made in milk chocolate and orange cocoa butter.

