



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

## COINTREAU® DUNE TART

THE CHEF

Original creation by  
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Recipe for 2 tarts

### 1. YOGHURT CRISPNESS

80 g feuilletine  
270 g white chocolate  
90 g cornflakes  
50 g almond paste 100%  
18 g yoghurt powder

Melt the white chocolate, then mix with the almond paste. Mix the feuilletine with the cornflakes and the yoghurt powder. Mix together and spread on a Rhodoïd sheet, with a thickness of 2.5 mm. Leave to crystallize. Cut 18 cm-diameter discs. Freeze.

### 2. DUCHESS SPONGE

257 g sugar  
292 g fresh egg whites  
165 g flour  
17 g cream powder  
230 g egg yolks

Whisk the egg whites with the sugar. Smooth the egg yolks and fold in the whisked whites. Add with a maryse the mixture flour-cream powder. Spread on a baking sheet, with a thickness of 4 mm. Cook at 220°C. Cut 3 discs: the first of 14 cm in diameter, the second of 12 cm in diameter and the third of 18 cm in diameter. Freeze.

### 3. SEA-BUCKTHORN PUNCH

115 g sugar  
115 g glucose  
230 g water  
80 g sea-buckthorn puree  
60 g Cointreau® 60% vol.

In a saucepan, boil together sugar, water and glucose. Add the puree and bring to a boil. Cool before adding Cointreau®.

### 4. SEA-BUCKTHORN COULIS

450 g sea-buckthorn puree  
90 g apricot jam  
75 g sugar  
150 g sea-buckthorn berries  
9 g gelatine powder  
45 g water

Soak the gelatine powder in water. Bring the jam, sea-buckthorn puree, sugar and berries to a boil. Add the gelatine and mix together. Strain the coulis and cool for at least 24 hours. Smooth the coulis before assembly.

### 5. SWITZERLAND CREAM

192 g milk  
65 g cream (35% fat)  
38 g sugar (1)  
35 g vanilla extract (Prova 200)  
14 g sugar (2)  
22 g cream powder  
42 g egg yolks  
770 g cream (35% fat)  
10 g gelatine powder  
50 g water  
23 g Cointreau® 60% vol.

Soak the gelatine powder in water. In a saucepan, bring the milk, cream, sugar and vanilla to a boil. Whisk the yolks with the sugar (2) and cream powder. Pour the liquid over the yolks and bring to a boil. Off the heat, add the gelatine and Cointreau®,

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let the temperature go down to 30°C. Whip the cream until frothy and mix with a maryse.

## 6. ASSEMBLY

Spread some sea-buckthorn coulis over the bottom of yoghurt crispness and immediately place a Duchess sponge disc (14 cm diameter) on the coulis.

Form a spiral with the Switzerland cream (tip 14).

Continue by forming a spiral with the sea-buckthorn coulis on the Switzerland cream.

Superpose a second disc of Duchess sponge (12 cm diameter) and a second spiral of sea-buckthorn coulis.

Screen this composition in the shape of a hemisphere with the remaining Switzerland cream and cover with a Duchess sponge disc (18 cm diameter). Wrap in cling film, freeze.

## 7. FINISHING

Remove the cling film and spray the tarts with the sea-buckthorn punch. Cover with Chantilly using a pastry bag with a St Honoré tip.

Decorate with some sea-buckthorn berries and chocolate decor.

