



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

COINTREAU® LINGOT



THE CHEF

Original creation by
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World's Best Young Pastry Chef 2011
Escape from Paris, Taipei, Taiwan

Recipe for 4 pound cakes (15 cm long x 6.5 cm wide x 6 cm high)

Composition:

375 g Orange Cointreau® poundcake
60 g mandarin syrup
White chocolate coating
Orange spray
Neutral glaze
Golden leaves
Mandarin pate de fruit (2.5 cm diameter, silicone mold)

1. ORANGE COINTREAU® POUNDCAKE

73 g mandarin puree Sicoly 116 g egg yolks
12 g orange zests 68 g eggs
266 g butter 155 g flour T55
73 g trimoline 7.5 g baking powder
73 g icing sugar 174 g egg whites
73 g sugar 73 g sugar
324 g almond powder 75.5 g Cointreau® 60% vol.
48 g grape seeds oil

1. Combine mandarin puree, orange zests and Cointreau®.
2. With the paddle, mix together the soften butter, trimoline, icing sugar, sugar, almond powder.
3. Change with the whisk and add grape seeds oil, egg yolks and eggs (Temperated).
4. Add the sifted flour and baking powder + all the liquid part (n°1)
5. Beat to a soft peak egg whites and sugar, and add delicately to the preparation.
6. Bake at 160°C - 30/35 minutes.

2. MANDARIN SYRUP

120 g water
51 g mandarin puree Sicoly
69 g sugar
17 g Cointreau® 60% vol.

1. Boil sugar, water, then add the mandarin puree.
2. Cool it down at 40°C and finish by the Cointreau®.



3. WHITE CHOCOLATE COATING

1091 g white chocolate 35%
109 g grape seeds oil

Blend all together and temperate at 40°C.

4. ORANGE COCOA BUTTER SPRAY

100 g cocoa butter
100 g white chocolate
SQ Red colorant powder (for chocolate)
SQ Yellow colorant powder (for chocolate)
SQ Titane colorant powder (for chocolate)

1. Melt the cocoa butter and white chocolate at 40°C, add the colorants powder.
2. Mix with the hand blender and strain it.

5. MANDARIN PATE DE FRUIT

100 g mandarin puree Sicoly
20 g sugar n° 1
3 g yellow pectin
90 g sugar n° 2
20 g glucose syrup
2 g liquid citric acid (50/50)

1. Heat up puree at 40°C and pour over it the mix of sugar n° 1 and yellow pectin. Boil it.
2. Add the sugar n° 2 and glucose syrup, cook at 106°C or 75 Brix.
3. Add citric acid to make pectin set and pour into a silicone mold 2,5 cm.

6. ASSEMBLY AND FINISHING

Step 1: Bake the pound cake, soak it and freeze it.
Step 2: Temperate the coating at 40°C and dip it.
Step 3: Heat the spray at 40°C and spray the pound cake + neutral glaze in the end.
Step 4: Decorate with one mandarin pate de fruit, some dotes of neutral glaze and some portions of golden leaves.

COINTREAU



MOUNT GAY
Barbados Rum 1703

ST-RÉMY

PORT
CHARLOTTE

THE BOTANIST
ISLAY DRY GIN

METAXA



Jacobsen

Père
MAGLOIRE