



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

THE SAINT SYLVESTRE #8



THE CHEF

Original creation by
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Recipe for a 20 x 20 x 4.5 cm tray, to serve approximately 8 or 10 people

1. FLOUR-FREE CHOCOLATE SPONGE CAKE

4 egg whites (120 g)
60 g caster sugar
4 egg yolks (80 g)
65 g almond powder
6 g cocoa powder
Total weight: 331 g

Beat the egg whites and the caster sugar with a whisk. At the same time, in another mixer, whisk the egg yolks then mix the two together, as for lady fingers. Mix with a spatula and delicately add the almond powder and cocoa powder, which have been sieved together. Spread the sponge cake on a tray and baking paper (150 g of biscuit) in a 20 x 20 cm stainless steel frame. Cook in a fan oven at 180°C for around 7-10 minutes. On removing from the oven, leave to cool and set aside for assembly.

2. MANGO MINT COULIS

200 g mango purée
10 g caster sugar
10 fresh mint leaves
20 g Cointreau® 40%
4 gelatin leaves (4 g) 200 blooms
110 g Griottines® Cointreau®
Total weight: 344 g

In a saucepan, heat the mango puree and caster sugar to around 80°C and infuse the fresh mint for around 5 minutes. Remove the mint then add the gelatine leaves which have already softened in microwave in cold water, drained and melted, and the Cointreau®. Leave to cool and pour into a 20 x 20 cm stainless steel frame.

Sprinkle on the Griottines® Cointreau® and put in the freezer. Set aside for assembly.

3. MILK CHOCOLATE MOUSSE

10 g water
20 g caster sugar
1 egg yolk (20 g)
30 g liquid cream
60 g milk couverture chocolate
1 gelatin leave (2 g) 200 blooms
115 g whipped cream
Total weight: 257 g

Heat water and caster sugar, add egg yolk and beat with a whisk to obtain a foamy mixture. Heat the liquid cream, then add the milk couverture chocolate and make a ganache. Add the gelatine leaves which have already softened in microwave in cold water, drained and melted, to the foamy mixture, then pour everything into the ganache, finishing with the whipped cream. Set aside for assembly.

4. DARK CHOCOLATE MOUSSE

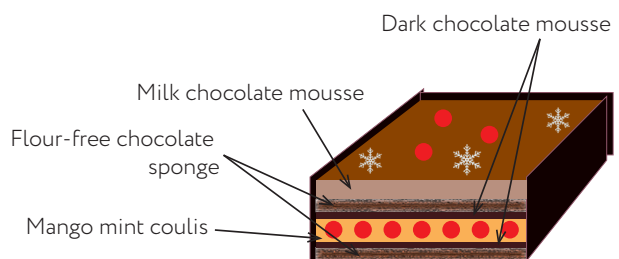
15 g water
25 g caster sugar
1 egg yolk (20 g)
30 g liquid cream
65 g dark couverture chocolate 67%
100 g whipped cream
Total weight: 255 g

Heat water and caster sugar, add egg yolk and beat with a whisk to obtain a foamy mixture. Heat the liquid cream, then add the dark couverture chocolate and make a ganache. Add the foamy mixture, finally the whipped cream. Set aside for assembly.

5. ASSEMBLY

On 20 x 20 x 4.5 cm stainless steel frame, place into the bottom chocolate sponge, spread the dark chocolate mousse, put the square of mango mint coulis and cover with the remaining of dark chocolate mousse. Place the second chocolate sponge and complete at the top of frame with milk chocolate mousse. Freeze.

Remove the circle, sprinkle over top of cocoa powder and decorate of Griottines® Cointreau®, sugar paste small stars of the snow and shaved chocolate.



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