



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

THE SAINT SYLVESTRE #4



THE CHEF

Original creation by
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Recipe for 8 or 10 people (one mould 20 cm long, 20 cm wide and 4 cm deep)

1. SWEET ALMOND PASTRY

60 g softened butter
1 salt pinch
45 g icing sugar
15 g almond powder
½ beaten egg (25 g)
30 g flour T55 (1)
90 g flour T55 (2)
½ tablespoon of vanilla sugar
Total weight: 265 g

Using a flat beater or in a bowl, knead all the ingredients together except the flour (2). When the mixture is smooth and even, add the flour (2) and fold well into the mixture without overworking the dough. Leave to cool in the refrigerator for several hours at 5°C. Preheat the oven to 170°C. Roll the dough out in a layer 4 mm thick using a rolling pin and cut a square with sides 20 cm (use the frame you are going to use for the assembly as a guide). Place on a sheet of greaseproof paper and pre-bake in an oven at 170°C for around 10 minutes.

NB : Keep the other half of the dough in the refrigerator or freezer in a food-safe plastic bag or plastic wrap for future use (pie, etc...)

2. RICH DRIED FRUITS AND GRIOTTINES® COINTREAU® SPONGE

60 g softened butter
60 g caster sugar
60 g almond powder
1 g whole egg (50 g)
10 g potato starch
40 g liquid cream (35% fat)
25 g Cointreau® 40%
30 g candied orange peel cubes
50 g soft dried apricot cubes
90 g drained Griottines® Cointreau®
25 g whole grilled hazelnuts
15 g green pistachios
25 g raw grilled almonds
Total weight: 540 g

Using a flat beater, mix the butter, caster sugar, almond powder, temperate egg and potato starch, taking care not to overwork

the mixture. Blend in the liquid cream and the Cointreau®. Preheat the oven to 170°C.

Using a piping bag fitted with a 12 mm tip, pipe the cake mix onto the sweet pastry prepared in the previous step, and evenly scatter with the dried fruits and Griottines® Cointreau®. Cover with a sheet of greaseproof paper, smooth down firmly and bake in a oven at 170°C for around 15 minutes. Remove the greaseproof paper and continue baking at 160°C for around 10 minutes. Once removed from the oven, soak lightly with the Cointreau® syrup and leave to cool.

3. COINTREAU® SOAKING SYRUP

25 g caster sugar
50 g water
10 g Cointreau® 40%
Total weight: 85 g

Boil the water and sugar in a small saucepan. Cover and leave to cool. Add the Cointreau®.

4. RASPBERRY COULIS

350 g fresh or frozen raspberries
30 g caster sugar
3 gelatin leaves (6 g) 200 Blooms
Total weight: 383 g

Mix the raspberries and strain to obtain a smooth puree. Weigh 300 g of purée. In a saucepan, heat one third of the raspberry purée along with the caster sugar. Add the gelatine leaves softened in cold water and drained. Make sure the gelatine is completely melted before blending in the rest of the raspberry purée. Set aside.

5. COINTREAU® AND NOUGAT CREAM

1 g egg yolk (20 g)
20 g caster sugar
30 g liquid cream (35% fat)
30 g whole milk
50 g nougat
2 gelatin leaves (4 g) 200 Blooms
20 g Cointreau® 40%
195 g whipped cream
Total weight: 369 g

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In a bowl, whisk the egg yolk and the caster sugar. Melt the chopped nougat in the milk and cream. Mix and boil. Pour the boiling liquid on to the mixture yolk and sugar. Heat to 85°C (just before boiling) whisking constantly. Add the gelatine leaves softened in cold water and drained. Mix by cooling the cream onto a cold bain-marie with ice cubes. Cool to 40°C (hardly tepid). Add the Cointreau® and the whipped cream. Use quickly.

6. NEUTRAL GLAZE

45 g caster sugar
30 g glucose
20 g water
1 gelatin leave (2 g) 200 Blooms
1 tablespoon of lemon juice
Total weight: 97 g

In a small saucepan, boil the water, sugar and glucose. Add the gelatin leaves softened in cold water and drained, then the lemon juice. Mix and cool to 40°C.

7. ASSEMBLY & FINISHING

Take the frame used to bake the sweet pastry and the rich dried fruits and Griottines® Cointreau® cake. When the cake is completely cool, pour the raspberry coulis over it and deep freeze for a few minutes.

When the coulis begins to gel, finish by covering with Cointreau® and nougat cream and smoothing well. Place the cake in the deep freezer.

For the finishing, glaze with a neutral glaze reheat to 40°C (hardly tepid) the top of the dessert with a spatula.

Remove the frame by gently heading the outer side with a small blowtorch and slide a hot knife blade between the frame and the dessert. Decorate with a little bunch of redcurrants, some drained Griottines® Cointreau® and chopped green pistachios.

NB: The recipe uses a frame with 4 cm deep. For a frame with 4.5 cm deep, increase by 30% the recipe of Cointreau® and nougat cream.

