



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

THE SAINT SYLVESTRE #5



THE CHEF

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Recipe for approximately 8 people, in a 20 x 20 cm frame, 4.5 cm high

1. HAZELNUT STREUSEL

40 g brown sugar
40 g butter
40 g flour T55
50 g whole ground hazelnuts
1 Fleur de sel salt pinch
Total weight: 170 g

Using the paddle attachment, mix all the ingredients together. When it has a sandy texture, sprinkle this hazelnut streusel, without compacting it, inside a 4.5 cm high frame measuring 20 cm by 20 cm. Prebake in a convection oven at 150°C for around 15 minutes.

2. HAZELNUT FINANCIER SPONGE

2 egg whites (60 g)
15 g caster sugar
80 g icing sugar
25 g ground hazelnuts
1 vanilla powder pinch
30 g flour
1 baking powder pinch
40 g butter
20 g chopped hazelnuts
100 g Griottines® Cointreau®
Total weight: 370 g

Using the whisk attachment, whip the egg whites with the caster sugar, incorporate the dry ingredients sifted together, and at the end the hot brown butter. Pour the hazelnut financier sponge mixture over the hazelnut streusel in the frame, sprinkle with chopped hazelnuts and Griottines® Cointreau®. Cook in a convection oven at 170°C for about 15 minutes. Set aside for assembly.

3. CITRUS CREAM

45 g orange juice
30 g lemon juice
30 g grapefruit juice
Zest of one orange

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115 g caster sugar
3 g whole eggs (150 g)
3 gelatin leaves (6 g) 200 Blooms
80 g butter
Total weight: 456 g

Heat the citrus juices and zests in a saucepan and pour the mixture over the caster sugar mixed with the whole eggs and bring to the boil. Pass through a fine conical sieve, add the gelatin leaves which have already softened in cold water, drained and melted, butter and blend. Set aside 80 g of citrus cream for the light citrus and Cointreau® cream, and keep the rest for assembly.

4. MORELLO CHERRY CREAM

200 g Morello cherry pulp
5 g lemon pulp
20 g caster sugar
10 g cornflour
1 gelatin leave (2 g) 200 Blooms
Total weight: 237 g

Heat the cherry pulp and lemon pulp to 40°C in a saucepan. Add the caster sugar mixed with the cornflour and bring to the boil. Add the gelatin leaves which have already softened in cold water, drained and melted. Blend everything together. Set aside for assembly.

5. LIGHT CITRUS AND COINTREAU® CREAM

80 g citrus cream
2 gelatin leaves (4 g) 200 Blooms
250 g whipped cream
25 g Cointreau® 40%
Total weight: 359 g

Use the citrus cream at about 30°C, whisk thoroughly to ensure that it is smooth and then add the gelatin leaves which

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have already softened in cold water, drained and melted in the microwave, the **Cointreau®** and finally the whipped cream. Use directly.

6. NEUTRAL GLAZE

- 45 g of caster sugar
- 30 g of glucose
- 20 g of water
- 1 gelatin leave (2 g) 200 Blooms
- 1 lemon juice teaspoon (3 g)
- Total weight: 100 g

In a small saucepan, pour water, sugar, glucose and bring to a boil. Add the gelatine leaves which have already softened in cold water, drained and melted, then the lemon juice. Mix and leave to cool to 40°C.

6. ASSEMBLY AND FINISHING

Into the frame with the hazelnut streusel and the hazelnut financier sponge, pour 350 g of citrus cream slightly to 28/30°C and place in the freezer. Then, pour on the Morello cherry cream, use a palette knife to spread it out evenly and then return the frame to the freezer. Finally, pour over the light citrus and **Cointreau®** cream, and place in the freezer. Unmould the dessert, glaze the top with neutral glaze and decorate with **Griottines® Cointreau®** and chocolate. Cut the edges to obtain a fine presentation for serving.

Important advice

To obtain good definition in the final assembly, do not hesitate to leave the various layers in the freezer to set thoroughly.

