



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

THE SAINT SYLVESTRE #2



THE CHEF

Original creation by
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Recette for 1 frame 20 x 20 cm and 4,5 cm high, for approximately 8 people

1. ORANGE HAZELNUT SPONGE CAKE

Recipe for 3 sheets
2 whole eggs (100 g)
2 egg yolks (40 g)
50 g icing sugar
50 g hazelnut powder
3 white eggs (90 g)
30 g caster sugar
Zest of one orange
100 g flour

Using a whip, beat whole eggs, egg yolks, icing sugar, hazelnut powder and orange zests together. In another bowl with a whip, whisk egg whites with sugar. Fold ¼ egg whites in the first mixture. Add flour and stir again. Fold in remaining egg whites delicately. Spread 150 g mixture in 3 frames 20 x 20 cm, placed on a sheet and a baking paper. Bake in a convection oven at 180°C for approximately 10 minutes.

2. ORANGE AND COINTREAU® SYRUP

65 g caster sugar
90 g water
30 g orange juice
25 g Cointreau® 40% vol.

In a saucepan, heat water and caster sugar. Leave to cool, then add orange juice and Cointreau®. Set aside for the assembly.

3. SALTY CARAMEL («FLEUR DE SEL»)

100 g caster sugar
50 g whipping cream
25 g butter
1 «Fleur de sel» salt pinch

Heat gently a saucepan, add gradually caster sugar to prepare a quite dark caramel (with no water). Pour hot cream and stir. Add butter and "Fleur de sel" salt. Bring back to the boil and pour onto shallow tray.

4. CARAMEL AND GRIOTTINES® COINTREAU® CREAM

40 g caster sugar (1)
110 g milk
110 g liquid cream
3 egg yolks (60 g)
25 g caster sugar (2)
1 «Fleur de sel» salt pinch
2 gelatine leaves (4 g) 200 blooms
125 g of Griottines® Cointreau®

In a saucepan, prepare a dark caramel (with sugar 1). Pour hot cream and milk and stir. Sprinkle with «Fleur de sel» salt. Mix egg yolks and sugar (2) until sugar is completely dissolved. Bring caramel back to the boil and pour over egg yolks. Cook to reach 85°C. Add the gelatine leaves which have already softened in cold water, drained and melted, and mix well. Leave to cool just before cream has been completely solid. Pour mixture onto on frame 20 x 20 cm. Sprinkle with Griottines® Cointreau®. Put in the freezer.

5. COINTREAU® BAVAROISE

65 g whole milk
65 g liquid cream
Zest of one orange
2 egg yolks (40 g)
30 g caster sugar
2 gelatine leaves (4 g) 200 blooms
20 g of Cointreau® 40% vol.
125 g whipped cream

Prepare a custard: pour milk, liquid cream and orange zests on the egg yolks, previously mixed with caster sugar, and cook to 85°C. Add the gelatine leaves which have already softened in cold water, drained and melted. Leave to cool down to 20°C, add Cointreau® and fold in whipped cream.

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6. NEUTRAL GLAZE

45 g of caster sugar
30 g of glucose
20 g of water
1 gelatine leave (2 g) 200 blooms
1 teaspoon lemon juice (3 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.

7. ASSEMBLY

In a frame 20 x 20 cm and 4.5 cm high, lay a sheet of orange hazelnut cake and sprinkle with syrup. Spread caramel on top. Lay another cake sheet and sprinkle with syrup. Spread 170 g Cointreau® bavaoise. Put the set caramel and Griottines® Cointreau® cream on top. Spread 170 g Cointreau® bavaoise. Add the last syrup soaked cake sheet. Cover and smooth with the rest of the cream. Freeze.

8. DECORATION

Dust slightly with cocoa powder. Glaze with neutral glaze. Cut the edges to obtain a fine presentation for serving. Decorate with macaroons and dark chocolate threads.

