



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

THE SAINT SYLVESTRE #1



THE CHEF

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

1. SPONGE CAKE WITH GRIOTTINES® COINTREAU®

3 egg whites (90 g)
85 g caster sugar
25 g ground almonds
40 g flour T55
100 g Griottines® Cointreau®

In a mixer, whisk the egg whites and add the sugar until firm. With a plastic spatula, add the almonds, which have been sieved together with the flour, then add the cherries (sieved and chopped) and slightly warmed in a microwave oven. Spread the sponge onto a frame of 20 x 20 cm and 4.5 cm high. Cook in a fan forced oven at 170°C for approximately 14 minutes. Remove from oven and keep the biscuit in the frame until cool.

2. PRALINE CRUNCH

75 g hazelnut praline
10 g 36% milk couverture chocolate
15 g pailleté feuilletine (crousticrepes)

In a bain-marie, melt the milk couverture chocolate to 35°C and add the hazelnut praline. Fold through delicately the crousticrepes. Spread a fine layer over the sponge cake inside the frame and place in the freezer.

3. GELIFIED CHERRY COULIS GRIOTTINES® COINTREAU®

160 g bitter cherry purée
35 g Griottines® Cointreau® juice
15 g caster sugar (1)
15 g caster sugar (2)
12 g corn starch
2 gelatin leaves (4 g) 200 blooms
100 g Griottines® Cointreau®

In a saucepan, heat the bitter cherry puree, the juice and the sugar (1). In a bowl, mix together the starch and sugar (2), and



add to the warmed puree mixture. Boil all ingredients together, adding the gelatin leaves which have already softened in cold water and drained. Allow to cool and pour over the praline crunch in the frame. Put the frame into the freezer.

4. COINTREAU® PERFUMED MASCARPONE CREAM

140 g milk
60 g caster sugar
2 egg yolks (40 g)
½ vanilla bean
170 g mascarpone cheese
3 gelatin leaves (6 g) 200 blooms
50 g whipped cream
30 g Cointreau® 40%

Make a crème anglaise with the milk, caster sugar, egg yolks and ½ scraped vanilla bean cooking to 85°C. After removing the vanilla bean, mix well with a blender and allow to cool to 5°C. Mix together the cold anglaise with the Mascarpone cream and whisk on the mixer until well aerated. Add the gelatine which have already softened in cold water, drained and melted in the microwave, then the whipped cream and the Cointreau®.

5. ASSEMBLY AND FINISHING

In the frame already prepared with the cooked sponge cake and the praline crunch, pour the bitter cherry jelly and place into the freezer. Pour the Cointreau® perfumed Mascarpone Cream until the frame is full, smoothing over flat. Place into the freezer to firm. Place the remaining mix into a piping bag with a vermicelli nozzle and decorate the top of the frame. Set in the freezer. Decorate and cut into desired parts.



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