



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

POLAR EXPRESS



THE CHEF

Original creation by
Dutch Pastry Award 2021,
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Recipe for 3 entremets of 16 cm in diameter and 4.5 cm in height

1. CRISPY BASE

28 g butter
28 g brown sugar
28 g flour
0,3 g crushed 'Fleur de sel'
120 g almond powder
1,24 g potato starch
38 g white chocolate
38 g clarified butter
32 g feuillantine
32 g New Tex crispy cereals
3 pieces of lime zest
32 g cacao nibs
Total weight: 377 g

Mix butter, brown sugar, flour, potato starch, 'Fleur de sel' and almond powder until you have a smooth paste. Strain through a sieve on a baking sheet. Freeze. Bake to 165°C for 11 minutes, then let cool. Melt white chocolate with clarified butter to 35°C, then mix with cooked crumble, zest, cacao nibs, crispy cereals and roasted feuillantine. Roll the dough and cut it circles with a diameter of 14 cm. Freeze.

2. ALMOND SPONGE

1 sheet of 60 x 40 cm
220 g almond powder 100%
50 g egg yolks
130 g whole eggs
180 g sugar (1)
80 g white eggs

80 g sugar (2)
50 g flour
1 g vanilla
110 g butter
Total weight: 901 g

Emulsify almond powder, egg yolks, eggs and sugar (1) for 7 minutes. Beat egg whites with sugar (2). Mix together the two mixtures with a maryse. Incorporate flour and vanilla. Melt the butter and add to the mixture. Spread on a sheet with edges (1 cm of height) and bake to 160°C for 15 minutes. Unmould immediately and let cool. Cut in circles with a diameter of 14 cm.

3. BLACKCURRANT COULIS

100 g by entremets
220 g blackcurrant purée
27 g sugar
1,8 g New Tex soft agar
28 g gelatin mass
25 g Cointreau® 60% vol.
9 g vinegar of red Merlot
Total weight: 310 g

Heat blackcurrant purée with sugar and soft agar to 80°C. Add gelatin mass and melt. Add Cointreau® and vinegar. Blend and spread on 3 sponge rings. Freeze.

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4. COINTREAU® VANILLA CREAM

150 g by entremets

211 g cream (35% fat)
98 g whole milk
44 g sugar
20 g glucose
30 g egg yolks
1 Tahiti vanilla pod
20 g Cointreau® 60% vol.
11 g New Tex blend inulin
12 g New Tex gel-cream
21 g gelatin mass (200 bloom)
Total weight: 467 g

Heat the ingredients to 85°C, add gelatin mass and blend. Pour on rings with a diameter of 14 cm. Freeze.

Boil water with almond paste. Pour on the white chocolate and emulsify. Mix with melted gelatin mass. Whip the cream until frothy and mix with a maryse.

7. WHITE GLAZE

825 g milk
825 g glucose
930 g white chocolate
198 g gelatin mass
285 g sunflower oil
11 g white colour (fat soluble)
Total weight: 3074 g

Boil milk and glucose. Pour on the white chocolate and gelatin mass. Emulsify with a hand blender. Add oil and colour by mixing. Let cool. Use to 32°C.

5. ALMOND PRALINÉ

45 g by entremets

250 g whole almonds
40 g water
166 g sugar
3 g vanilla
Total weight: 459 g

Roast the almonds. Boil water and sugar to 116°C. Add the warm almonds and caramelize the ingredients. Pour on Silpat® and let cool. Transform into a creamy praliné with a food processor.

8. ASSEMBLY AND FINISHING

In rings with a diameter of 16 cm and 4.5 cm in height, place the crispy base.

Spread a fine layer of almond praliné on the crispy base.

Pour half of the almond mousse into rings. Place the frozen inserts in the mousse, then fill with the rest of the mousse. Smooth and freeze. Unmould the entremets, glaze and decorate.

6. ALMOND MOUSSE WITH WHITE CHOCOLATE

325 g by entremets

160 g water
40 g almond paste 100%
375 g Nevado Lucker white chocolate
20 g gelatin mass
400 g cream (35% fat)
Total weight: 995 g

