



RÉMY COINTREAU

GASTRONOMIE



THE CHEF

Original creation by Manuel BOUILLET, Executive Pastry Chef, L'arôme Institut Culinaire Français, Shanghai



Recipe for 12 pieces

1. COINTREAU® LIME BAVAROISE

- 37 g of heavy cream
- 37 g of milk
- 1,5 g of lime zest
- 23 g of egg yolks
- 26 g of sugar
- 30 g of gelatin mass x6
- 40 g of Cointreau® 60% vol.
- 206 g of soft whipped cream

Infuse the lime zest in the hot heavy cream and milk. Strain and adjust to the original weight of the liquid. Cook the cream, yolks and sugar to 85°C. Add the gelatin, then cool down to 26°C. Add the Cointreau®, mix well, then lastly the soft whipped cream.

2. CRANBERRY FOAM

- 32 g of cranberry puree
- 8 g of strawberry puree
- 99 g of water
- 10 g of sugar
- 1 g of lecithin powder

Heat the purees, water and sugar to 60°C. Add the lecithin powder and mix to incorporate a maximum of air.

3. CRANBERRY JELLY

- 118 g of cranberry puree
- 18 g of strawberry puree
- 20 g of rose jam
- 24 g of gelatin mass x6
- 20 g of Cointreau® 60% vol.

Mix the purees and rose jam. Dissolve the gelatin mass in ¼ of the purees, then pour over the remaining purees. Finish with the Cointreau®. Cast into donuts silicone molds. Freeze.

4. ROSE JOCONDE SPONGE

- 115 g of whole eggs
- 58 g of rose jam
- 67 g of egg whites

- 38 g of sugar
- 80 g of almond powder
- 26 g of flour T55
- 1,3 g of corn starch
- 15 g of butter

Mix the whole eggs with rose jam. Whisk the egg whites, then add the sugar gradually. Combine those 2 masses. Mix the powders together, then add them to the first mixture. Finish with the melted butter. Spread on a Silpat®. Bake at 170°C for 12/13 minutes.

5. SHORTBREAD

- 114 g of butter
- 57 g of icing sugar
- 2 g of salt flower
- 57 g of almond powder
- 48 g of whole eggs
- 223 g of flour T55

Mix the soft butter with all sugars and salt flower. Add the almond powder, then half of the flour. Add the whole eggs, then the remaining flour. Spread at 3 mm and freeze. Cut with a ø 8.5 cm and drill a 9 mm ø hole in the middle. Bake on a Silpain® at 150°C for 14/15 minutes.

6. ASSEMBLY

Cash the cranberry jelly in a donut silicone moulds.
 Add the Cointreau® lime bavaroise.
 Cut the joconde sponge with a cutter of 5.5 cm ø and insert into the mousse.
 Freeze and spray with neutral glaze.
 Cut the center with a straw.
 Drop on top of the baked shortbread.
 Pour your usual recipe of Cointreau® Cosmopolitan in the cup and dispose the shortbread.
 Add some cranberry emulsion then insert the straw.
 Decorate with rose petals.