



# RÉMY COINTREAU

GASTRONOMIE

## COINTREAU

## RIVIERA



THE CHEF

Original creation by  
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Recipe for 5 tarts with a diameter of 16 cm

### 1. VANILLA SHORTBREAD

- 338 g butter
- 200 g icing sugar
- 165 g ground almonds 100%
- 118 g eggs
- 500 g flour
- 3 g vanilla powder
- 3 g baking powder
- 3 g fine sea salt

Allow all ingredients to come to room temperature before starting. Using the leaf attachment of the machine, mix butter, sugar, almond powder and salt. Add eggs, then flour with baking powder and vanilla. Cover with cling film and store in the refrigerator. Laminate to a thickness of 2.5 mm and line the tart rings of 16 cm de diameter.

### 2. ALMOND CREAM WITH LEMON

- 250 g butter
- 88 g eggs
- 250 g almond powder 100%
- 250 g icing sugar
- 125 g flour
- Zest of one lemon
- 100 g pastry cream

Cream the butter, taking care not to add too much air. Add the sugar, almond powder, lemon zest. Gradually pour in the eggs, fold in the flour and finish with the pastry cream. Use at once in the short crust rings. Bake at 170°C during 25 à 30 minutes.

### 3. CITRUS CREAM

- 385 g lemon juice
- 2 mandarins : zest + juice
- 3 lemons: zest + juice
- 75 g egg yolks
- 230 g sugar
- 40 g corn starch
- 275 g butter

Squeeze the fruits and keep zest. Save the peels for the citrus syrup. Bring the juice with half of the sugar and the zest to a boil. Mix the egg yolks with the remaining sugar and the corn



starch and cook as a pastry cream. Add the butter at 40°C, emulsify with a hand-held blender. Set aside in the fridge.

### 4. COINTREAU® MOUSSELINE CREAM

- 1000 g citrus cream
- 300 g butter
- 60 g Cointreau® 60%

Turn the cream into a smooth texture. Add the Cointreau® and whip with the softened butter. Use at once.

### 5. CITRUS SYRUP

- 2 mandarins, the remaining peels
- 3 lemons, the remaining peels
- 200 g sugar
- 250 g water

Bring all ingredients to a boil. Set aside for 45 minutes. Strain and keep cold.

### 6. ASSEMBLY AND FINISHING

After cooling of shortbread bases, spread a fine layer of almond cream with lemon, then punch with the citrus syrup. Using a St-Honoré nozzle, pipe onto the tarts the Cointreau® mousseline cream. Smooth and store in the freezer for a minimum of 1 hour. Spray with a mixture of white chocolate and cocoa butter in a quantity equal. Decorate with red fruits.

