



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

COINTREAU® DELIGHT



THE CHEF

Original creation by
Frédéric BOURSE,
Pastry Chef
International Trainer
and Consultant

Recipe for 12 pieces



1. GIANDUJA, LIME AND COINTREAU® BISCUITS

2 whole eggs (100 g)
1 egg yolk (20 g)
30 g hazelnut powder
50 g almond powder
95 g caster sugar
Grated zest of a lime
15 g Cointreau® 40% vol.
65 g flour Type 55
2 g baking powder (1 level teaspoon)
90 g Gianduja or milk chocolate in bar
30 g chopped toasted hazelnuts
65 g melted butter
Total weight: 562 g

In the beater with the paddle attachment, beat the eggs, egg yolks, hazelnut powder, almond powder, caster sugar, lime zest and Cointreau®. Use a rubber spatula to fold the sieved flour and baking powder into the mixture. Blend in the chopped Gianduja or the chopped milk chocolate, chopped hazelnuts and lastly, the cold melted butter. Preheat the oven to 180°C. Using a piping bag fitted with a tip number 10, pipe the mixture into the individual silicone moulds in the form of a savarin (or oval savarin). Place a sheet of greaseproof paper and a metal grill over the filled moulds and bake in a convection oven at 180°C for around 20 to 25 minutes until the cakes are soft and fluffy. Unmold and cover with a plastic wrap to conserve their soft.

2. COINTREAU® SYRUP

65 g caster sugar
125 g water
20 g Cointreau® 40% vol.
Total weight: 210 g

Boil together water and sugar in a saucepan. Cover and leave to cool. Add the Cointreau®. Set aside.

3. RASPBERRY AND COINTREAU® COULIS

50 g sugar for jam
300 g fresh or frozen raspberries OR 220 g of raspberry coulis
2 gelatine leaves (4 g) 200 Blooms
15 g Cointreau® 40% vol.
Total weight: 369 g

Soften the gelatine in cold water. Mix the raspberries and strain through a sieve to obtain 220 g of purée. Add the sugar and boil in a saucepan for 2 or 3 minutes, whisking constantly. Add the softened drained gelatine. Leave to cool, then add the Cointreau®. Set aside for finishing.

4. DECORATION

Drained Griottines® Cointreau® in sufficient quantity
100 g apricot jam

5. ASSEMBLY AND FINISHING

Remove the Delights from their moulds while still warm, and brush them lightly with the Cointreau® syrup. Leave to cool and place in the refrigerator for at least one hour. Heat the apricot jam, dilute with a little water and strain. Glaze the Delights using a brush. Pipe the raspberry Cointreau® coulis into the cavities. Place 1 or 3 Griottines® Cointreau® per Delight.

