



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

## «TENDRESSE» UPSIDE-DOWN CAKE



THE CHEF

Original creation by  
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and Consultant



Recipe for around 8 or 10 people (1 mould of 22 cm in diameter and 3 cm high)

### 1. CARAMELIZED APPLES WITH COINTREAU®

500 g Golden Delicious apples  
160 g sugar for jam  
25 g butter  
1 vanilla pod  
50 g apple juice  
45 g Cointreau® 40% vol.  
Total weight: 780 g

Peel and core the apples. Cut a 1 cm slice from a whole apple. Then take the rest of the apples, cut in half and then into 1 cm slices. Preheat the oven to 160°C. In a saucepan, heat 1/3 of sugar to make a light dry caramel. Add the remaining sugar in 3 steps. Do not stir too much in order to avoid the formation of small pieces of sugar. Dilute the caramel with the butter, the split and scraped vanilla pod and apple juice, then bring to the boil. Arrange the apple slices on a rimmed baking sheet and cover with the caramel. Bake in an oven at 160°C for 20 minutes, making sure that they don't lose their shape. Deglaze with the Cointreau® and leave to cool.

### 2. ORANGE AND COINTREAU® CRÈME BRÛLÉE

30 g caster sugar  
2 egg yolks (20 g)  
100 g liquid cream (35% fat)  
½ vanilla pod  
1 gelatine leaf (2 g) 200 Blooms  
Zest of ½ orange  
15 g Cointreau® 40% vol.  
Total weight: 167 g

Whisk the caster sugar and egg yolks together. Mix the cream, split and scraped vanilla pod and orange zest and bring to the boil. Pour the boiling cream infusion into the mixture of egg and sugar and heat to 85°C (just before boiling). Sieve using a fine strainer, then add the gelatine softened in cold water and drained, and the Cointreau®. Blend and set aside.

### 3. GREEN APPLE JELLY

275 g centrifuged green apple juice or apple juice  
3 gelatin leaves (6 g) 200 Blooms  
40 g caster sugar  
Total weight: 321 g

In a saucepan, warm 1/3 of the green apple juice and the caster sugar. Stir in the gelatine softened in cold water and drained and then the rest of the juice. Blend and set aside.

### 4. PECAN AND HAZELNUT CRUMBLE

40 g flour T55  
30 g caster sugar  
40 g hazelnut powder  
40 g butter  
10 g vanilla sugar  
50 g roughly chopped pecans  
Total weight: 210 g

Preheat the oven to 170°C. Using a flat beater, mix the flour, sugars, hazelnut powder and butter. When the mixture has taken on a sandy consistency, add the pecans. Gently pat down the mixture in a round baking tin of 22 cm diameter of flaring shape and bake in an oven at 170°C for around 20 minutes or until the crumble is light golden. Leave to cool and set aside.

### 5. ASSEMBLY AND FINISHING

Drain the caramelized slices of apple and place them on paper towel. Butter lightly the round baking tin, then cover with clingfilm. Stretch well the clingfilm on the sides, with a minimum of wrinkles.

In the centre of mould, place a round slice of caramelized apple. Arrange the rest of the caramelized apple slices in a rosette around the bottom and sides of the mould, packing them in tightly. Place the mould in the freezer for a few minutes.

Pour the green apple jelly into the apples and put them back in the freezer. When the jelly has set, add the orange and Cointreau® crème brûlée. When the crème brûlée is starting to set, add the pecan and hazelnut crumble base. Fold up the sides of clingfilm towards the middle. Deep freeze or store in a refrigerator at least 3 or 4 hours.

Plunge the mould rapidly into a bain-marie to facilitate the demoulding, then turn on the dish.

Carefully remove the clingfilm. The slices of apple, well lined and caramelized, provide a gourmand touch to this cake.



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