



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

THE SAINT SYLVESTRE #6



THE CHEF

Original creation by
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Recipe for one 20 x 20 cm x 4.5 cm tray, for approximately 8 people

1. LIGHT COCOA SPONGE

- 85 g 50% almond paste
- 2 egg yolks (40 g)
- 1 whole egg (50 g)
- 20 g butter
- 2 egg whites (60 g)
- 60 g caster sugar
- 20 g flour type 55
- 15 g cocoa powder
- Total weight: 350 g

Heat gently almond paste in the microwave to 40°C. Using a whip, beat the 50% almond paste with the egg yolks, whole egg and butter, add the egg whites beaten with the caster sugar and finally the sieved together flour and cocoa powder. Pour the sponge into a 20 cm sides and 4.5 cm high tray and bake in a convection oven at 170°C for approximately 14 minutes. Leave to cool in the frame and set aside for assembly.

2. CRUNCHY PRALINE

- 30 g milk chocolate couverture
- 10 g butter
- 60 g hazelnut praline
- 20 g pailleté feuilletine (crêpes dentelle)
- Total weight: 120 g

In the microwave, melt the milk chocolate couverture with the butter at 35°C, add the hazelnut praline, and finally the pailleté feuilletine. Spread the crunchy praline directly onto the cooled sponge and place in the freezer. Reserve for next stage.

3. COCONUT AND LEMON CREAM WITH COINTREAU®

- 40 g lemon juice
- 110 g coconut puree
- 15 g butter
- 15 g caster sugar
- 5 g cornflour (Maïzena®)
- 30 g white chocolate
- 2 gelatine leaves (4 g) 200 blooms
- 20 g Cointreau® 40%
- Total weight: 239 g

150 g Griottines® Cointreau® to be evenly distributed over the frame after pouring.



In a saucepan, combine the lemon juice, coconut puree and butter, add the caster sugar mixed with the corn starch and bring to the boil. Pour over the chopped white chocolate and blend. Finally, add the gelatine leaves which have already softened in cold water, drained and melted, and the Cointreau®. Take the frame containing the light cocoa sponge and the thoroughly chilled crunchy praline. Pour the coconut and lemon cream mixture over the frame and evenly distribute the Griottines® Cointreau®. Return to the freezer.

4. FOAMY MILK CHOCOLATE CREAM

- 40 g full-fat milk
- 40 g liquid cream
- ½ vanilla pod
- 2 egg yolks (40 g)
- 85 g milk chocolate couverture
- 85 g whipped cream
- Total weight: 290 g

In a saucepan, heat the milk and the liquid cream and infuse the split, scraped vanilla ½ bean. Remove the vanilla bean and cook the infused mixture with the egg yolks at 85°C. Pour over the milk chocolate couverture, mix thoroughly and allow to cool to 35°C. Incorporate the whipped cream.

6. ASSEMBLY AND FINISHING

When the coconut and lemon cream with Cointreau® has completely set, cover to the top of the frame with the foamy milk chocolate cream. Place in the freezer. Smooth the frame with the rest of the foamy cream. Unmould, cut the edges of the very cold entremets to obtain a fine presentation for serving. Chef's trick: To obtain a clean assembly, freeze the different layers of cream. Sprinkle cocoa powder on top and decorate with Griottines® Cointreau® and slices of orange.

