



RÉMY COINTREAU

GASTRONOMIE



COINTREAU® SUSPENSE

THE CHEF

Original creation by
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Pastry European Champion in 2011



Recipe for 15 people

1. HAZELNUT DACQUOISE

115 g hazelnut powder
115 g icing sugar
45 g brown sugar
125 g egg whites
2 g cinnamon

Sift together icing sugar, lightly toasted hazelnut powder and cinnamon. Beat egg whites by quickly adding brown sugar in order to achieve an optimal consistency of whipped egg whites. Finally add the sifted mixture. Bake in a deck oven at 200°C with opened vent.

2. FRUIT INSERT

150 g orange
200 g mango
50 g banana
150 g pineapple
150 g sugar
100 g orange juice
60 g Cointreau® 60%
6 g pectin NH

Cook almost all the sugar until you obtain a pale golden caramel (reserve about 15 g). Stop cooking with orange juice. Add the diced fruits and give a light broth. Then stabilize with pectin. Mix the remaining 15 g of sugar with Cointreau®. Pour into ring.

3. CHOCOLATE CREAM

188 g whipping cream
188 g whole milk
75 g egg yolks
40 g sugar
2 cloves

Infuse the cloves in milk and cream. Then prepare a custard. Hot, take 375 g of custard and emulsify with the spatula with 142 g of chopped Gianduja chocolate (as for a ganache) in order to obtain a smooth, shiny and elastic texture. Mix hot. Pour the cream over the fruit insert.

4. CHOCOLATE MOUSSE

3 g gelatin
107 g milk
175 g Caribbean chocolate
215 g whipped cream

Warm the milk. Add the gelatin. Gradually pour over the chocolate to obtain a ganache. Then carefully fold in the whipped cream.

5. SPONGE WITHOUT FLOUR

30 g butter
25 g egg yolks
125 g egg whites
42 g sugar
105 g Caribbean chocolate

Melt the chocolate at about 40-45°C. Meanwhile, beat egg whites with sugar. As soon as they are whipped, mix with the yolks, then with a spatula, add melted chocolate and butter, previously lightened with a part of whipped whites. Cook at 180°C, with opened vent.

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6. GLAZE

225 g icing paste
50 g Guanaja couverture
150 g UHT cream
50 g glucose
100 g sugar syrup at 30°C
20 g Cointreau® 60%
25 g cocoa paste

7. CRISP CHOCOLATE LEAVES

Necessary for the assembly

8. DECORATION

Chocolate glaze
Pieces of chocolate
Kumquat and cinnamon stick

