



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

COINTREAU® HAZELNUT CAKE

THE CHEF

Original creation by
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Pastry Chef & Chocolate maker
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Recipe for 3 cakes (600 g) of 4 people

1. INGREDIENTS

- 161 g Corman liquid clarified butter (99,9% fat)
- 71 g Corman hazelnut butter (98% fat)
- 150 g hazelnut powder (50/50)
- 261 g icing sugar
- 240 g fresh eggs
- 95 g milk
- 385 g flour
- 9,5 g baking powder
- 96 g crushed hazelnuts
- 38 g crushed almonds
- 64 g crushed pecans
- 52 g Cointreau® 60%
- 17 g orange zest
- 160 g Elle & Vire Professional Excellence cream (35% fat)

Allow to cool the ingredients at room temperature. Mix the icing sugar with hazelnut powder, then eggs. Heat the butters to 38-42°C before combining with mixture. Add milk, sifted flour and baking powder, then crushed dry fruits with orange zest. Lastly, add Cointreau®. Pour 600 g of dough into each cake mould. Cook in a oven at 145°C for approximately 45 minutes.

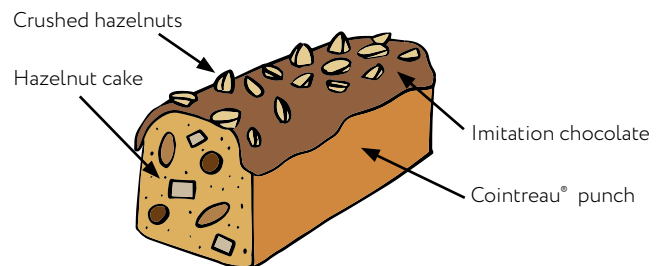
2. COINTREAU® PUNCH

- 500 g water
- 350 g sugar
- 125 g Cointreau® 60%

Prepare a punch with the ingredients. Wait 10 minutes after removing cakes from the oven and dip it in the punch until they are soaked through.

3. FINISHING

After soaking, let cakes stand for a moment. Then, dip top in Callebaut imitation chocolate or tempered chocolate with hazelnut oil, proportion 50/50. Decorate the cakes with crushed hazelnuts.



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