



# RÉMY COINTREAU

GASTRONOMIE

COINTREAU

## DELICITRUS

THE CHEF

Original creation by  
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Pastry chef, ice cream and chocolatier  
consultant



Recipe for 45 entremets (100 g each)

### 1. ORANGE CHOCOLATE MOUSSE WITH COINTREAU®

200 g whole milk 3,5%  
550 g orange chocolate drops  
15 g gelatin sheets  
500 g fresh cream 35%  
25 g Cointreau® 60%

Soak the gelatin in cold water. Bring the milk to a boil. Then add the soaked gelatin and bring to a boil again. Pour over the chocolate and emulsify well using a hand-blender. Add the Cointreau® and mix well. Cool the ganache to 32°C and lightly fold through the whipped cream.

### 2. ORANGE CHOCOLATE GANACHE

500 g fresh cream 35%  
100 g glucose syrup  
15 g gelatin sheets  
900 g orange chocolate drops

Pour the cream and the glucose in a pot and bring to a boil. Add the soaked gelatin and then the chocolate. Blend well.

### 3. COINTREAU® MANDARIN JELLY

1 000 g mandarin puree 100%  
60 g Cointreau® 60%  
300 g sugar (250 + 50)  
110 g pectin Kabri Braun

Mix well with a hand blender the mandarin puree with 250 g sugar and Cointreau®. Then mix separately the rest of the sugar (50 g) and the pectin. Combine the two mixes and blend well. Pour the jelly in a round silicon mold and freeze.

### 4. MANDARIN VEIL

1 000 g mandarin puree Boiron  
300 g sugar  
50 g gelatin sheets  
3 g pectin agar-agar

Heat the mandarin puree with the sugar and the pectin, and bring to a boil. Then add the soaked gelatin and bring to a boil again. Pour on a tray to form a thin layer and freeze.

### 5. ASSEMBLY & FINISHING

On the bottom of the entremets' molds, place a layer of candied orange slices soaked in Cointreau®.

Fill with the Orange Cointreau® mousse.

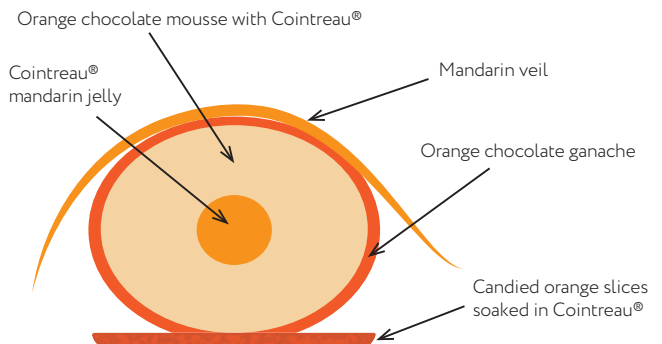
Press in the center the frozen jelly mandarin insert.

Freeze and then demold.

Cover with the orange chocolate ganache.

Decorate with the frozen mandarin veil.

Allow to defrost before serving.



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