



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

COINTREAU® STRAWBERRY CUP CAKE



THE CHEF

Original creation by
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International Pastry Chef
Consultant



1. COINTREAU® VANILLA SOFT BISCUIT

- 494 g milk
- 180 g butter (82% fat)
- 104 g all flowers honey
- 20 g Prova liquid vanilla
- 204 g egg yolks
- 312 g eggs
- 252 g flour T45
- 462 g egg whites
- 131 g saccharose
- 87 g trehalose
- 30 g Cointreau® 60%

Boil milk, butter, honey and liquid vanilla. In a bowl, combine the egg yolks, whole eggs and sifted flour. Pour in the boiling liquid. Heat everything in a saucepan to thicken without boiling (starch reaction at 93°C). Mix.

Beat the whites with the saccharose and trehalose. Add to the previous mixture. Finish by adding Cointreau®.

Spread 1,050 g per 40 x 60 cm silicone sheet. Bake at 170°C for about 14 minutes in a ventilated oven on a lined baking sheet.

Once out of the oven, turn on a baking sheet and leave in the refrigerator without removing the silicone mould.

Unmould the sheets 2 hours later.

2. COINTREAU® STRAWBERRY GANACHE

- 16 g gelatin powder 200 Blooms
- 96 g water (to hydrate gelatin)
- 180 g raspberry puree
- 80 g lime juice
- 580 g Felchlin Edelweiss 36% milk chocolate
- 700 g strawberry puree
- 40 g Cointreau® 60%

Hydrate the gelatin powder with water. Bring the raspberry puree and lime juice to 80°C. Add the melted gelatin and dissolve. Pour over the white chocolate and mix. Add the strawberry puree and Cointreau®. Mix again and pour immediately. Freeze.

3. COINTREAU® VANILLA MOUSSE

- 825 g milk
- 420 g cream (35% fat) (1)
- 3 Prova vanilla beans
- 255 g egg yolks
- 150 g Sosa trehalose
- 60 g cornstarch
- 165 g Felchlin Edelweiss 36% milk chocolate
- 23 g gelatin powder 200 Blooms
- 140 g water (to hydrate gelatin)
- 90 g Cointreau® 60%
- 825 g cream (35% fat) (2)

In a saucepan, boil the milk, cream (1) and scraped vanilla beans. Mix together the egg yolks, trehalose and cornstarch. Add the hot liquid and bring to a boil.

Add the milk chocolate and gelatin melt. Mix and cool to 30°C. Add Cointreau®. Add the whipped cream (2) in half. Use immediately and then freeze.

4. SOUR STRAWBERRY CONFIT

- 600 g strawberry puree
- 300 g strawberry juice
- 120 g caster sugar
- 7,5 g citric acid
- 15 g pectin NH

In a saucepan, heat the puree and strawberry juice to 40/50°C. Mix the sugar, citric acid and pectin then pour over the puree. Whisk to 102°C. Cool in the refrigerator. Skim before use.

5. MILK COATING

- 900 g Bolivia 45% milk chocolate
- 900 g cocoa butter

Melt chocolate and cocoa butter at 40/45°C. Use at 35°C.

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6. STRAWBERRY WHIPPED GANACHE

732 g cream (35% fat) (1)
12 g gelatin powder 200 Blooms
72 g water (to hydrate gelatin)
388 g Felchlin Edelweiss 36% milk chocolate
1 600 g cream (35% fat) (2)
400 g strawberry puree

Bring the cream to a boil (1). Add the hydrated gelatin and pour over the chocolate. Mix to emulsify. Add the cold cream (2) and strawberry puree. Mix again. Refrigerate at least 12 h before use. Whip to desired texture. Use immediately.

7. RASPBERRY STRAWBERRY ROCKS

100 g Felchlin Edelweiss 36% milk chocolate
40 g maltodextrin
40 g strawberry powder

Melt the white chocolate at 40/45°C, gradually add the strawberry powder. Work with a stick until small rocks form. Let cool to room temperature.

8. NEUTRAL GEL

500 g water
100 g glucose
175 g saccharose
20 g NH pectin
20 g lemon juice

In a saucepan, heat water and glucose to 40-50°C. Sprinkle in the mixture the saccharose and pectin. Bring to a boil. Add the lemon juice. Keep in the refrigerator.

9. ASSEMBLY & FINITION

12 g Cointreau® vanilla soft biscuit
-> round cutter, 5 and 3,5 cm ø
15 g Cointreau® vanilla mousse
-> briochette silicone mould, ø 6,5 cm x height 4 cm
7 g sour strawberry confit
-> half-sphere silicone mould, ø 3 cm
15 g Cointreau® strawberry ganache
-> half-sphere silicone mould, ø 4 cm
9 g milk coating
33 g strawberry whipped ganache
-> star tip E7 Matfer
6 g neutral gel
-> spray gun
Raspberry strawberry rocks

