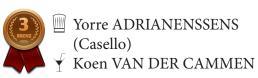


GASTRONOMIE



CAKETAIL 2022 Contest Sweet Caketail





SPECULOOS, COINTREAU® & ORANGE TARTLET

1. SPECULOOS TARTLET

95 g butter

90 g icing sugar

30 g almond powder

 $2\,g\,salt$

5 g Speculoos spices

60 g eggs

50 g starch

180 g flour

Mix butter, icing sugar, almond powder, salt and spices in a blender. Add the eggs. When everything is mixed, stir in the starch and then the flour in 2 times.

Wrap the dough in cling film and put in the refrigerator for 20 minutes. Spread the dough and cut rings an extra centimeter to the diameter of the previously buttered tart tins. Line the tins and place them in the refrigerator for 20 minutes. Bake at 160°C for 12 minutes. Let cool before unmolding.

2. COINTREAU® ORANGE MOUSSE

5 oranges (zest)

2 oranges (juice)

8 cl Cointreau®

500 g cream (40% fat)

125 g sugar

100 g egg yolk

5 gelatin sheets

500 g mascarpone

Boil the cream with sugar, juice and orange zest. Remove from

heat and add egg yolks, stirring constantly. Stir in the soaked gelatin in cold water, then the mascarpone and finally the Cointreau®. Pour into the molds of your choice and place in the freezer. Unmold and thaw in the refrigerator.

4. CINNAMON CRUMBLE

10 g cinnamon powder

100 g brown sugar

70 g flour

90 g almond powder

70 g butter

Mix all dry ingredients in a bowl or in a blender. Add the butter and mix briefly. Spread the crumble on baking sheets and cook at 170°C for 22 minutes.

5. MASCARPONE ORANGE CREAM

500 g mascarpone

100 g icing sugar

2 oranges (zest)

3 cl Cointreau®

1 lemon (zest)

1 orange (juice)

Mix all the ingredients vigorously with a whisk to obtain a smooth cream. Store in a piping bag in the refrigerator.

6. ORANGE JELLY

1 l fresh orange juice

150 g sugar

12 g agar agar

4 g citric acid

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Mix all the ingredients and boil for 2 minutes. Pour onto a plate and let set in the refrigerator. Then smooth with Thermomix.

7. ASSEMBLY AND FINISHING

Spread the Cointreau® orange mousse into the tartlets. Place a few dots of mascarpone orange cream on the mousse. Place three orange supremes, then a few balls of orange jelly. Decorate with orange zest, a spoon of cinnamon crumble and the rest of the Cointreau® orange mousse. Place a few pieces of gold leaf.

COCKTAIL

3 cl Cointreau® 3 cl coffee liqueur 1 Arabica espresso

1. COFFEE LIQUEUR

Weck® jar 250 g syrup 200 g 96% alcohol 125 ml coffee 125 ml water 1 vanilla pod 1 cinnamon stick 2 Tonka beans

Sterilize the jar by boiling it in water for 15 minutes. Place it, opening downstairs, on a clean dry towel, and let it dry completely. Use gloves to make everything sterile.

Fill jars with ground coffee, vanilla, cinnamon and tonka beans. Store at room temperature for 2 to 3 weeks. Strain everything through a cloth. Add the sugar water, coffee and 125 ml of water. Store in the refrigerator.

2. FINISHING

Fill a shaker with ice cubes. Add all the ingredients and shake vigorously to obtain a layer of firm foam. Filter the cocktail through a sieve. Decorate with 3 coffee beans.

















