



RÉMY COINTREAU

GASTRONOMIE



## CAKETAIL 2022 Contest Sweet Caketail



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(Casello)



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## 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.

COINTREAU

  
RÉMY MARTIN  
COGNAC FINE CHAMPAGNE

MOUNT GAY  
Barbados Rum  
EST. 1703

  
ST-RÉMY  
COGNAC FINE CHAMPAGNE

PORT  
CHARLOTTE

THE BOTANIST  
ISLAY DRY GIN

METAXA®

  
Griottines®  
COINTREAU

*jacobert*®

*Père*  
MAGLOIRE®