



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

COINTREAU® MANGO CHARLOTTE



THE CHEFS

Original creation by Manuel & Alexis BOUILLET, Consultant Pastry Chefs, Twin's Creative Lab, Taiwan



Recipe for 1 entremets of 6 people

1. JAPANESE SPONGE

- 93 g flour T55
- 2,9 g baking powder
- 66 g butter
- 131 g milk
- 169 g egg yolks
- 75 g egg whites (1)
- 241 g egg whites (2)
- 183 g sugar

Sift the flour and baking powder. Boil the butter and milk and pour over the flour. Put everything back in the saucepan and dry lightly. Cool to 50°C. Microwave the yolks and whites (1) to 37/38°C and gradually add to the previous mixture. The final temperature should be around 40/45°C. Beat the egg whites (2) with the sugar until they form soft peaks. Add this meringue to the previous mixture. Spread on 40 x 60 cm baking sheet. Cooking in convection oven: 170°C, speed 2, damper open, for 50 minutes. After cooling, cut 3 discs 12 cm in diameter per entremets and 15 x 45 cm strip, per entremets.

2. EXOTIC CONFIT

- 94 g passion fruit puree
- 94 g mango puree
- 15 g sugar
- 3,4 g pectin NH
- 0,9 g gelatin 200 blooms

In a saucepan, bring the purees to 40°C. Combine the sugar and pectin and gradually add to the purees. Bring to a boil. Hydrate the gelatin powder and then add to the confit, out of the fire.

3. COINTREAU® BAVAROISE

- 18 g cream (35% fat)
- 18 g milk
- 12 g egg yolks
- 13 g sugar

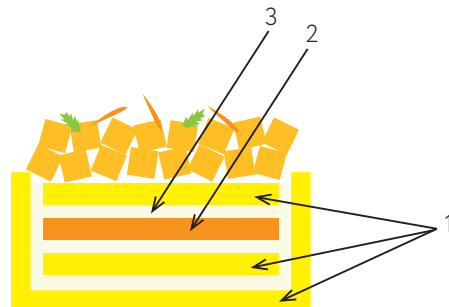
- 1,8 g gelatin 200 blooms
- 9 g Cointreau® 60%
- 103 g whipped cream (35% fat)

Bring the cream, milk, yolks and sugar to 85°C. Strain and add the hydrated gelatin. Cool to 27/30°C. Incorporate the Cointreau®. Mix. A 10/12°C, add the whipped cream.

4. ASSEMBLY & FINISHING

- 900 g japanese sponge
- 125 + 75 g exotic confit
- 75 g x 2 layers of Cointreau® bavaroise
- 150 g fresh mango cubes
- Icing sugar
- Candied orange zest
- Lemon balm leaves

Apply a strip of Japanese sponge inside a 15 cm circle. Pour 125 g of exotic confit into a 12 cm circle and freeze. Mix the remaining confit with 75 g of fresh mangoes, diced (1.5 cm). Place the first cookie (12 cm) at the bottom of the circle. Place 75 g of Cointreau® bavaroise for the first layer. Place a second sponge and pipe 30 g of Cointreau® Bavaroise. Place the frozen confit insert and pipe 45 g of Cointreau® Bavaroise. Place the third sponge, press lightly. Freeze. Sprinkle with icing sugar the edges of the charlotte. Spread the fresh mango-exotic confit mixture on top. Decorate with candied orange zest and some lemon balm leaves.



COINTREAU

ST-RÉMY
HISTORIQUE DE FRANCE

MOUNT GAY
Barbados Rum EST. 1703

PORT CHARLOTTE

THE BOTANIST
ISLAY DRY GIN

METAXA®

Griottines®
COINTREAU

Jacobsen®

Père MAGLOIRE®