



# RÉMY COINTREAU

GASTRONOMIE



THE CHEF

Original creation by  
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Recipe for 12 pieces

## 1. CHOCOLATE SHORTBREAD

- 114 g of butter
- 28 g of icing sugar
- 28 g of brown sugar
- 2 g of salt flower
- 57 g of almond powder
- 48 g of whole eggs
- 201 g of flour T55
- 23 g of cocoa powder

Combine soft butter with sugars and salt flower. Add the almond powder, then half of the mixture flour-cocoa powder. Add the eggs, then the rest of flour-cocoa powder. Spread at 3 mm. Cut with a ø 9 cm and 2 cm for the middle. Bake on a Silpain® at 150°C for 14/15 minutes.

## 2. COINTREAU® BROWNIE

- 61 g of butter
- 45 g of sugar
- 9 g of inverted sugar
- 0,67 g of salt flower
- 70 g of dark chocolate 70%
- 31 g of flour T55
- 27 g of heavy cream
- 45 g of whole eggs
- 12 g of Cointreau® 60% vol.

Combine soft butter, sugars and salt flower. Melt the chocolate to 45/50°C, then incorporate to the mixture. Add the sifted flour, cream and eggs (room temperature), then Cointreau®. Spread into a 18 cm square frame. Bake at 160°C for 6 minutes.

## 3. COINTREAU® ST-RÉMY® WHIPPED GANACHE

- 128 g of heavy cream (1)
- 1,4 g of lemon zests
- 15 g of gelatin mass x6
- 41 g of white chocolate 34%
- 163 g of heavy cream (2)
- 19 g of Cointreau® 60% vol.
- 32 g of St-Rémy® brandy 60% vol.

Heat the cream (1), then infuse the lemon zests for 10 minutes. Strain, then adjust to the original weight of the cream. Add the gelatin mass, then heat at 60°C. Pour over the white chocolate to make a ganache, then mix well. Add the heavy cream (2), Cointreau® and St-Rémy® brandy, then mix again. Chill then whisk.

## 4. SIDECAR JELLY

- 7 g of lemon juice
- 3 g of sugar
- 10 g of gelatin mass x6
- 11 g of Cointreau® 40% vol.
- 19 g of St-Rémy® X.O. 40% vol.

Dissolve the gelatin mass and sugar in the lemon juice to 35/40°C. Add Cointreau® and St-Rémy®. Cast into a 15 cm square frame and leave to set in the fridge. Cut with a 14 mm pipe tip.

## 5. ASSEMBLY

Bake the chocolate shortbread.

Whip the St-Rémy® Cointreau® ganache, then pipe some dots on top of the baked chocolate shortbread with a 9 mm pipe tip.

Add few orange segments.

Cut the Sidecar jelly with a 14 mm pipe tip and drop on top of the whipped ganache.

Cut some small cubes of brownie.

Decorate with a few pieces of candied lemon and cocoa nibs.

Pour your usual recipe of Cointreau® St-Rémy® Sidecar in the cup, then place the Caketail on top of the cup (the edge can be covered beforehand with glucose to ensure the placement of the Caketail).