



# Suspended tropical dessert cocktail

Recipe created by **NICOLAS BOUSSIN**, M.O.F. Pâtissier 2000, (Best Pastry Chef in France), Grand Marnier's Gastronomy Ambassador





## PROCESS

### Grand Chica cocktail (total weight 400 g)

Pour all ingredients into an ice-filled shaker. Shake and serve in a tall glass.

### Pain de Gênes almond cake (total weight : 655 g : 1 sheet)

Beat the almond paste and the eggs to the ribbon, adding the eggs gradually. Add the melted butter followed by the sifted together flour and baking powder. Spread onto a baking sheet and bake at 170°C for 10 min. Let cool.

### Passion fruit cream (total weight: 839 g)

Beat the eggs and sugar until thick and light. Add the passion fruit pulp and pour into a saucepan. Heat to 85°C while stirring constantly. Remove from heat and add the gelatine and liqueur. When cooled to 40°C, incorporate the butter. Mix and let cool.

### Coconut spuma (total weight : 736 g)

Heat the coconut puree and sugar, then add the gelatine. Stir in the cream and liqueur and let cool. Add the combined together whites and powdered whites. Blend then strain through a fine sieve or cheesecloth. Fill a whipped cream dispenser with the mixture. Refrigerate for 2 hours. Insert 2 cartridges before using.

## INGREDIENT

For 10 desserts in 16 cl glasses

### ■ Cocktail Grand Chica

70 g GRAND MARNIER® Cordon Rouge liqueur  
50 g Lemon puree Ravifruit  
50 g caramel syrup  
70 g tequila  
160 g passion fruit puree Ravifruit

### ■ Pain de Gênes almond cake

255 g eggs  
260 g 50% almond paste  
80 g butter  
55 g flour  
5 g baking powder

### ■ Passion fruit cream

200 g Passion fruit puree Ravifruit  
225 g eggs  
185 g sugar  
4 g 200 bloom gelatine  
65 g GRAND MARNIER® Cordon Rouge liqueur  
160 g butter

### ■ Coconut spuma

190 g egg whites  
10 g powdered egg whites  
250 g Coconut puree Ravifruit  
80 g sugar  
100 g whipping cream  
6 g 200 bloom gelatine  
100 g GRAND MARNIER® Cordon Rouge liqueur

### ■ Garnish

350 g Pineapple fruit compotée Ravifruit

## ASSEMBLY

Pour the Grand Chica (40 g) into a glass. Insert a white chocolate shell pierced with a hole so that it blocks the glass. Stick a straw through the hole. Fill with passion fruit cream (10 g) and top with a round (3 cm) of cake. Top with the pineapple compotée (35 g). Top with a second round of cake (4 cm) and more passion fruit cream (15 g). Fill with coconut spuma (20 g) and decorate with the gold feuilletine.

### Decoration

White chocolate shell (4 cm)  
Feuilletine + Gold powder

