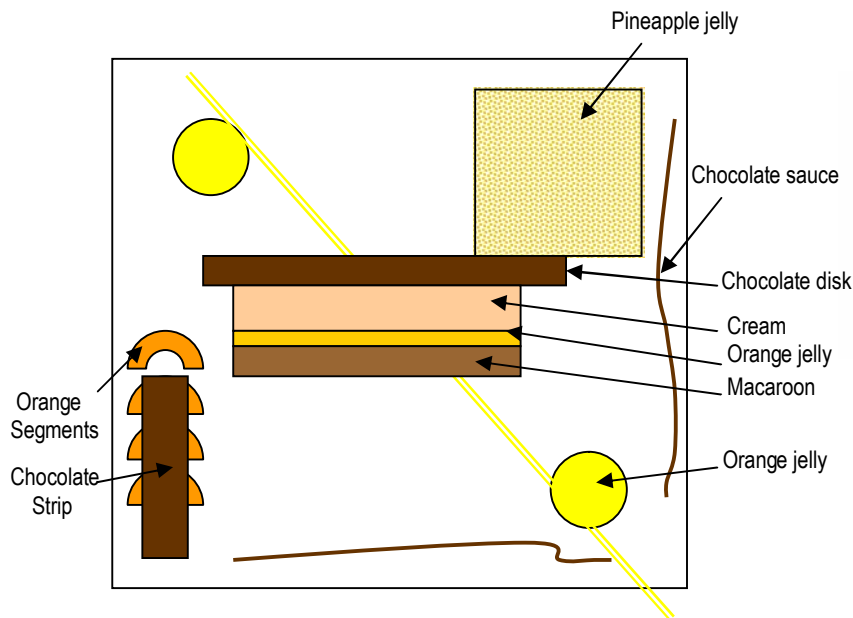


GRAND MARNIER® MOONLIGHT



Recipe created by
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Chocolate macaroon:

9¾ oz icing sugar (without starch)
 8 oz ground almonds
 1¼ oz powdered cocoa
 3 oz egg whites
 8 oz granulated sugar
 2½ fl oz water
 3½ oz egg whites
 ½ oz dried egg whites

Sift the icing sugar, ground almonds and cocoa together twice.

Add the raw whites.

Heat the sugar and water to 250° F.

Pour over the beaten whites and combine with the dried whites.

Beat this Italian meringue until it cools down.

Fold into the first mixture in two or three additions.

Work the mixture until shiny.

Fill a pastry bag fitted with a 5/16" tip and pipe out ½ oz macaroons onto a Silpat mat. Bake at 325° F for 12 min.

Orange jelly:

13¼ oz orange segments
 ¾ fl oz lemon juice
 2½ oz sugar
 ½ oz orange zest
 ½ fl oz GRAND MARNIER® Cordon Rouge liqueur
 3 sheets 200 bloom gelatin

Cook the sugar and orange segments down with the zest and lemon juice.

Reduce to 13 oz then add the liqueur and softened gelatin.

Chocolate decoration:

5½ oz 66% couverture spread between two guitar sheets.
 Cut out ten circles, 3 inches in diameter and ten 2¾ x ½ inch strips.

Pineapple jelly:

9 oz pineapple cut into 1/16" cubes
 1 oz sugar
 3 fl oz water
 2 fl oz orange juice
 Zest of 1 lemon, grated
 Zest of 1 orange, grated
 1 vanilla bean
 3 fl oz GRAND MARNIER® Cordon Rouge liqueur
 1 oz diced dried apricots
 1 oz raisins
 5 sheets 200 bloom gelatin
 10 fl oz cooking liquid

Bring the water, sugar, orange juice, zests and split vanilla bean to the boil.

Add the dried fruit and pineapple followed by the liqueur and let macerate for 2 hours.

Strain and reserve the diced pineapple.

Weigh the liquid (10 fl oz) and stir in the softened gelatin.

Pour into 2-inch frames for a weight of approximately 1½ oz.

Keep chilled.

Chocolate sauce:

2 oz 66% couverture
 ½ oz honey
 1 fl oz water
 1 tsp. GRAND MARNIER® Cordon Rouge liqueur

Bring the honey and water to the boil.

Add the liqueur then pour over the couverture and stir until smooth.

Assembly:

Place 1 Tbsp of orange jelly on the macaroon and stick to the disk of tangy cream.

Attach to the chocolate disk and plate.

Melt down and sieve the remaining jelly and finish decorating the plate.

Tangy white chocolate cream:

4 oz milk
 1 vanilla bean
 Zest of 2 lemons
 1 tsp. finely grated ginger
 ½ fl oz lemon juice
 1 fl oz GRAND MARNIER® Cordon Rouge liqueur
 3 sheets 200 bloom gelatin
 5½ oz white couverture
 6½ fl oz whipped cream

Bring the milk to the boil and add the lemon zest, split vanilla bean and ginger.

Let infuse for 30 min then strain and add the gelatin, lemon juice and liqueur.

Pour over the white couverture and when at 86° F, add the partially whipped cream.

Mould into circles measuring 2½ inches in diameter and weighing approximately 1½ oz.

Freeze.

Orange segments:

9 oz orange segments
 5 fl oz orange juice
 1 oz sugar
 1½ fl oz lemon juice
 1 tsp. grated ginger
 2 fl oz GRAND MARNIER® Cordon Rouge liqueur

Bring the orange juice, ginger and sugar to the boil.

Add the lemon juice, liqueur and orange segments.

Cook gently for 3 min and let cool.

N.B. Quantities given are approximate as they have been converted from the original metric measures.