



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

CAÍPIRINHA VERRINE



THE CHEF

Original creation by
Stéphane GLACIER
MOF Pastry,
Pâtisseries & Gourmandises,
Stéphane Glacier l'Ecole, Colombes, France



Recipe for around 6 verrines

1) LADYFINGERS

4 egg yolks (80 g)
40 g caster sugar (1)
40 g flour T55
40 g starch
3 egg whites (90 g)
40 g caster sugar (2)
Total weight: 330 g

Preheat the oven to 190°C. In the beater, whisk the egg yolks and the sugar (1) until light and fluffy. Sieve the flour and the starch. Whip the egg whites with the sugar (2). Add the flour and the starch in the first part. Add delicately the whipped whites. Pipe the ladyfingers 10 cm length on baking paper. Sprinkle with icing sugar. Cook at 190°C for 10 minutes.

2) COINTREAU® LIME PARFAIT

30 g lime juice
45 g Cointreau® 40% vol.
60 g caster sugar
2 egg yolks (40 g)
25 g water
1 gelatine leave (2 g) quality or 200 Blooms
225 g whipped cream
Total weight: 427 g

In a saucepan, bring the water and the sugar to the boil. Pour on the egg yolks. Heat to 85°C (just before boiling) and beat with a whisk until completely cold (the mixture must be foamy). Add the lime juice and the Cointreau®. Soften the gelatine which have already softened in cold water and drained, and fold into mixture. Add the fluffy whipped cream.

3) LIME JELLY

50 g lime juice
20 g brown sugar
1 gelatine leave (2 g) quality or 200 Blooms
2 limes (segments)
Total weight: 72 g + segments

Mix the brown sugar with the lime juice. Heat gently to dissolve the sugar. Add the gelatine which have already softened in cold water and drained, then the diced lime wedges.

4) COINTREAU® SYRUP

30 g caster sugar
60 g water
25 g Cointreau® 40% vol.
Total weight: 115 g

In a saucepan, boil the water and the sugar. Leave to cool, then add the Cointreau®.

5) ASSEMBLY & FINISHING

In glass verrines, spoon 3 half ladyfingers soaked with the Cointreau® syrup. Fill $\frac{3}{4}$ of Cointreau® lime parfait. Place also in the freezer and stir every 10 minutes. Then fill with the lime jelly.

Finishing:

6 bunches of redcurrants
1 lime

Dampen lightly the bunches of redcurrants, then sprinkle with icing sugar to give a frosty appearance. Decorate with a thin slice of lime and a frosted bunch of redcurrants.



www.remycointreaugastronomie.com