



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

COINTREAU® EXOTIC COCKTAIL SALAD



THE CHEF

Original creation by
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Recipe for around 6 individual salads as a starter

1. COMPOSITION

- 1 green salad (lettuce)
- 3 pink grapefruit
- 3 avocados
- 100 g crab crumbs
- 12 cooked exotic shrimp tails
- 20 cherry tomatoes
- 100 g mayonnaise
- 20 g Ketchup
- 20 cl Cointreau® Liqueur 40%
- Salt, pepper, Espelette pepper

2. PREPARATION

Remove the skin of the grapefruit and cut the supremes.
Remove the skin and the pit of avocados and cut them into slices.

In a stainless steel bowl, mix a few salad leaves, add the crab crumbs, a few slices of avocado and the vinegar prepared with the mayonnaise, ketchup, seasoning and Cointreau® Liqueur.

Presentation: in individual cuts, put the salad at the bottom. Add the mixture previously made, then decorate harmoniously with avocado slices, grapefruit supremes, cooked exotic shrimp tails and cherry tomatoes.

Enjoy without moderation.

