



RÉMY COINTREAU

GASTRONOMIE



2022 CAKETAIL Contest



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SWEET CAKETAIL

1. SWEET DOUGH TART

140 g butter
2 g salt
75 g icing sugar
25 g almond powder
1 egg
250 g flour

2. CLEMENTINE JELLY

100 ml clementine
30 g sugar
2 g citric acid
1,5 g agar agar
0,3 g Citras

3. RICE PUDDING & VANILLA FROM MADAGASCAR

Rice pudding
Milk
Vanilla from Madagascar
Clementine peels
Cream (40% fat)
Sweetened condensed milk

4. SECTIONS OF CLEMENTINE

Clementines

5. WHITE CHOCOLATE GANACHE

240 g white chocolate
200 g hot cream (40% fat)
220 g cold cream (40% fat)
Vanilla from Madagascar
3 sheets of gelatin

6. CRISPY TILE

20 g egg whites
20 g wheat flour
20 g butter
20 g sugar

7. CLEMENTINE SECTIONS IN TEXTURES

200 ml clementine juice
2 g agar agar
3 g pectin
100 g sugar
1 lime

8. CLEMENTINE BALLS

Clementine jelly
Clementine texture

9. GLAZE & FLOCKING

100 ml white chocolate
100 ml Mycryo
1 orange flocking bomb

COINTREAU® COCKTAIL

INGREDIENTS

Rémy Martin® 1738 Cognac
Cointreau®
Clementine oleo saccharum
Millet Orgeat
Salep rice milk
Lime

1. CLEMENTINE OLEO SACCHARUM

Add the sugar to the clementine peels. Mix. Leave to macerate for 24 hours. Strain.

2. MILLET ORGEAT

1 liter millet milk
1 kg sugar

3. SALEP RICE MILK

50 cl rice milk
10 g salep



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