RÉMY COINTREAU

GASTRONOMIE

Caketail
RÉMY COINTREAU



CAKETAIL 2022 Contest
Salted Caketail

2 SILVER

Ygor SNYDERS
(Maison Snyders)
Idris BICAK (Bar Volga)

SALTED CAKETAIL

1. SMOKED PARSNIP TILE
- 50 g egg whites
- 50 g spelt flour
- 50 g smoked parsnip with vine shoots
- 20 g sugar

Cook for 5 minutes at 180°C.

2. CELERY PICKLES
- 100 g alcohol vinegar
- 120 g sugar
- 95 g water
- Celery

Bring to a boil and pour over celery.

3. SALSIFY CREAM
Smooth salsify puree with butter.

4. MIXTURE OF ROOT VEGETABLES BURNED WITH RÉMY MARTIN® COGNAC
- Parsnip
- Celery
- Salsify
- Rémy Martin® Cognac

50 g «Origin» Sturia caviar (Aquitaine caviar)

RÉMY MARTIN® 1738 COCKTAIL

INGREDIENTS
- Rémy Martin® 1738 Cognac
- Aperitif with lacto-fermented grapes in honey
- Red vine syrup
- Acidified grape juice

1. APERITIF WITH LACTO-FERMENTED GRAPES
- 40 cl lacto-fermented grape juice obtained after maceration of 9 days in salt water and honey.
- 60 cl Bordeaux Blanc
- 20 cl grape molasses
- 150 g honey

2. RED VINE SYRUP
Prepare a simple syrup: 1 kg of sugar per 1 liter of water. Infuse 50 g of red vine in 1 liter of simple syrup when hot. Leave to macerate for 24 hours.

3. SOUR GRAPE JUICE
- 40 cl water
- 60 cl red grape juice
- 20 g citric acid
- 10 g ascorbic acid