RÉMY COINTREAU

GASTRONOMIE

Caketail
RÉMY COINTREAU



CAKETAIL 2022 Contest
Salted Caketail

3 BRONZ

Yorre ADRIANENSSENS (Casello)
Koen VAN DER CAMMEN

CANNELLONI OF SMOKED SALMON, DILL & YUZU

1. SMOKED SALMON TARTARE

Salmon fillet with their skin
500 g coarse sea salt
250 g cane sugar
Cognac smoking wood
Rémy Martin® 1738 Cognac
Finely chopped dill
Peppercorns

Remove bones from the salmon fillet. Prepare the brine: mix coarse salt, sugar, finely chopped dill and crushed peppercorns. Place the salmon in a deep dish, drizzle with Rémy Martin® 1738 Cognac and cover with brine. Place a weight on the dish and put in the refrigerator overnight (+/- 12u).
Rinse the salmon with water to remove the brine completely, then dry. To smoke fish on a barbecue or cold smoker, use cognac smoking wood whose flavors combine with cognac. Close the BBQ/smoker lid and smoke for 5 to 6 hours. The salmon fillet is then ready to be cut into tartare.

2. DILL CREAM

1 l grape seed oil
200 g dill
100 g spinach
The juice of a lemon
Pepper and salt
150 g egg white

Preparation of dill oil: In a Thermomix, place the grape seed oil, dill and spinach. Mix at 70°C for 20 minutes. Strain the mixture through a cloth or muslin cloth and let cool in the refrigerator. At the Thermomix, mix the rest of the ingredients by adding little dill oil until you get a smooth cream.

3. YUZU JELLY

150 g sugar
20 g agar agar
4 g salt

Boil all ingredients for 2 minutes and pour them into a flat container until gelling. Then smooth with Thermomix.

4. CANDIED YUZU PEELS

Fresh yuzu
1 kg sugar
1 l water

Zest the yuzu. Bring water to a boil and boil yuzu peels for 20 seconds, remove from the water and place in ice water. Repeat the operation 3 times.
Bring sugar and water to a boil. Add the yuzu zest until they become transparent. Remove them from the syrup, place them on a plate and let dry. Cut into fine brown.

5. CANNELLONI

Brick dough
Clarified butter
Plastic tubes +/- 2 cm in diameter

In the brick dough, cut rectangular strips, of equal size, of +/- 4 cm. Brush with clarified butter and wrap around the plastic tubes. Bake at 175°C in the oven for about 8 minutes. At the exit of the oven, remove the tubes.

... / ...

6. ASSEMBLY

Mix the smoked salmon tartare with the candied yuzu peel brunoise, chopped chives, dill cream, yuzu zest and a little yuzu juice. Season with a little finely ground pepper. Put the mixture in a piping bag and store it in the refrigerator.
Take a cannelloni and place it vertically, opening at the top. Fill with salmon tartare. Cover both ends with chopped chives.
Then place the cylinder horizontally on a plate or piece of tree trunk using a little dill cream to secure it.
Then create a pattern by alternating a few dots of yuzu jelly and dill cream on the cylinder.
Decorate with a few sprigs of dill and fresh herbs.

COCKTAIL

COMPOSITION:

Rémy Martin® 1738 Cognac
Quince liqueur
Fresh yuzu juice

1. QUINCE LIQUEUR

Quince
Pure alcohol 96%
2 vanilla beans
6 cardamom pods
2 cloves
1 star anise
Weck® jars
Syrup 1/1

Preparation of the infusion : Sterilize the jar by boiling it in water for 15 minutes. Place it, opening downstairs, on a clean, dry towel, and let it dry completely. Use gloves to make everything sterile.

After thoroughly washing the quinces, cut them into 4 lengthwise and remove the heart. Fill the Weck® jar: 2 quinces for a 1 liter jar. Depending on your taste, perfume with vanilla, cardamom, cloves and star anise. Then fill with pure alcohol. Store in a cool, dark place for at least 6 months. Turn the jar regularly. We even let it mature for a year, which allows all the flavors to be released in the alcohol.

Preparation of the liqueur : Mix in equal parts the sugar water and the infusion to obtain a quince liqueur of 50%. If you prefer a less alcoholic liquor, add more syrup. The liquor can be served plain or used as a cocktail.

2. COCKTAIL

In a large glass (Stirr type), place an ice cube and add:
5 cl Rémy Martin® 1738 Cognac,
5 cl quince liqueur,
3 cl fresh yuzu juice.

Mix with a bar spoon to melt the ice. The addition of a small amount of water allows all the aromas to be released, especially those of Rémy Martin® 1738 Cognac. To cool the cocktail, add an ice cube again.

Pour into the glass of your choice. Add fine yuzu zest, then roasted buckwheat seeds. Serve immediately.