

GASTRONOMIE

COINTREAU

MILLEFEUILLE SPIRIT



Original creation by Emmanuel RYON Meilleur Ouvrier de France Glacier, World Pastry Champion, 'Une glace à Paris', France

Recipe for 80 people for cocktail

1) ICE CREAM WITH WHITE CHOCOLATE AND VOATSIPERIFERY PEPPER

6 g Voatsipérifery pepper 1 000 g milk 250 g cream (35% fat content) 20 g trimoline 180 g caster sugar 60 g milk powder (0% fat content) 8 g stabiliser for ice cream 40 g egg yolks 300 g Carma white chocolate 65 g Cointreau® 60% Total weight: 1 929 g

In a saucepan, bring the milk, the cream, the trimoline and the pepper to the boil. Add the mix of egg yolks, caster sugar, milk powder and stabiliser, which you have previously blanched. Cook to 85°C. Add the white chocolate, mix and cool quickly to 4°C. Add the Cointreau[®]. Leave to set for at least 4 hours in a fridge. Strain, mix and churn.

2) COINTREAU® ASPARAGUS CREAM

250 g milk 280 g asparagus purée 60 g caster sugar 20 g starch 50 g egg yolks 5 g gelatine powder 30 g water 1 vanilla pod 100 g Carma white chocolate 20 g Cointreau® 60% Total weight: 815 g

In a saucepan, bring the vanilla pod, the milk and the asparagus purée to a boil. Add the mix of egg yolks, caster sugar and starch which you have previously blanched. Bring to boil. Add the gelatine previously soaked in cold water, then the Carma white chocolate. Mix and cool to 4°C. Add the Cointreau[®]. Mix, then set aside in the fridge.

3) SEMI-CANDIED ASPARAGUS TIPS

S.Q. green asparagus tips 150 g sugar 200 g water

In a saucepan, bring the caster sugar and the water to the boil. Add the green asparagus tips. Poach for 1 hour.

4) COINTREAU® SCUM

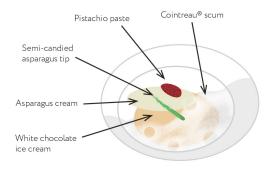
450 g water 40 g rice flour (or 30 g) 40 g caster sugar 30 g Cointreau® 60% Total weight: 560 g

Bring the water, the flour and the sugar to the boil. Leave to cool to 4°C and add the Cointreau[®]. Place in a siphon.

5) ASSEMBLY

S.Q. of pistachio pasteaste

In a verrine, put a scoop of pepper white chocolate ice cream. Using a piping bag with a plain tip, poach the Cointreau® asparagus cream. Poach the pistachio paste. Using a siphon, cover the assembly with the Cointreau® scum. Place a disk of pistachio and white chocolate, then a semi-candied asparagus tip.



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