



RÉMY COINTREAU

GASTRONOMIE



## GOLDEN POPS & COGNAC ON THE ROCKS



THE CHEF

Original creation by  
Patrick AUBRION,  
Pastry Chef and chocolate maker



Gold-wire sculpture: Racso Jugartap

Recipe for 35 pieces

### YUZU POP CAKES

- 115 g butter, at room temperature
- 170 g flour
- 5 g baking powder
- 200 g crystal sugar
- 100 ml whole milk
- 20 ml yuzu juice
- Yuzu zest
- 5 ml Cointreau® 60%
- 100 g eggs

Put the butter in a bowl and gradually incorporate the sugar. Add the eggs one by one. Mix well, then add flour little by little. Finally, incorporate the milk, yuzu juice and zest, the Cointreau®.

Pour the paste into the cavities of the special waffle maker cake pops and bake. Take the pop cakes out of the waffle maker and leave to cool. Insert a stick into each ball. Cover the balls with dark chocolate and stick the pop cakes in a polystyrene block until it cools down. Decorate with gold leaves (23 carats).

### PLUM POP CAKES

- 115 g butter, at room temperature
- 170 g flour
- 5 g baking powder
- 100 g crystal sugar
- 100 g candied plums
- 110 ml whole milk
- 15 ml St-Rémy® Brandy 60%
- 100 g eggs

Blend the candied plums to obtain a nice texture, smooth and creamy. Put the butter and plums in a bowl and gradually incorporate the sugar. Add the eggs one by one. Mix well, then add flour little by little. Finally, incorporate the milk and the St-Rémy® brandy into the dough.

Pour the paste into the cavities of the special waffle maker cake pops and bake. Take the pop cakes out of the waffle maker and leave to cool. Insert a stick into each ball. Cover the balls with dark chocolate and stick the pop cakes in a polystyrene block until it cools down. Decorate with gold leaves (23 carats).

### COGNAC ON THE ROCKS

1. Select a clean glass.
2. Add a little Rémy Martin® 1738 Cognac to a tumbler or rock glass and swirl it around to completely coat the inside.
3. Pour yourself 3cl (1 oz) of Rémy Martin® 1738 Cognac.
4. Add 2-3 cubes of ice to your glass.
5. Taste.

COINTREAU

ST-RÉMY  
ESTABLISHED IN 1765

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Barbados Rum EST. 1703

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