



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

PROVENCE

THE CHEF

Original creation by
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Recipe for 12 people, 2 entremets with a diameter of 18 cm

1. BASIC RECIPE OF MILK ICE

- 1 280 g whole milk
- 72 g milk powder 0% fat
- 90 g sugar
- 100 g atomized glucose
- 80 g inverted sugar
- 12 g cream 35% fat
- 8 g stabilizer

Prepare a custard with the ingredients.

Add:

- 340 g 'Calisson de Provence' cream
- 50 g Cointreau® 60%

Mix together. Leave to mature for a minimum of 24 hours before solidifying.

2. LEMON CONFIT DE CITRON

- 150 g Les vergers Boiron lemon puree
- 75 g pears
- 55 g sugar
- 200 g atomized glucose
- 10 g pectin NH

Heat half of the fruits. Add sugars and pectin. Boil. Add the remaining fruits and cook again for 3/4 minutes. Set aside.

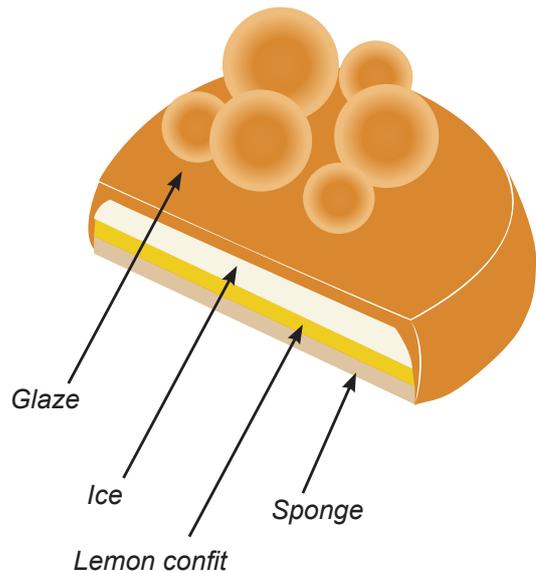
3. COLD GLAZE (FOR ICE)

- 100 g water
- 100 g dextrose
- 40 g glucose DE 60
- 500 g mirror glaze

Bring water and sugars to a boil. Pour over glaze.

4. ASSEMBLY & FINISHING

Solidify the ice and mold immediately.
Incorporate the confit at the center of the assembly.
Add a sponge of your choice.
Glaze the entremets and decorate with crisp meringues.



COINTREAU



MOUNT GAY
Barbados Rum
EST. 1703



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