



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

GLASS: COINTREAU® CHOCOLATE ROSE



THE CHEF

Original creation by
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Pastry Chef,
Sinodis, China



Recipe for 6 glasses

1. HOT CHOCOLATE WITH COINTREAU®

500 ml milk
50 ml light cream
10 pieces 32% Dulcey Valrhona®
25 pieces 66% Caraïbes Valrhona®
16 g anise
100 g orange zest
10 g cinnamon
20 ml Cointreau® 60% vol.

Mix all the ingredients except for the Cointreau® in a saucepan, then boil. When mixture has cooled slightly, strain and then set aside.

2. CHOCOLATE ROSE

80 g milk chocolate

Pour the tempered milk chocolate in the mould in the shape of heart, then freeze.

3. ASSEMBLY

100 ml hot chocolate with Cointreau®
100 ml milk
20 g whipped cream
1 chocolate rose

Mix the hot chocolate with Cointreau® in the milk. Pour in a glass, then cover with whipped cream and place the chocolate rose.

COINTREAU



MOUNT GAY
Barbados Rum
EST. 1703

ST-RÉMY

PORT
CHARLOTTE

THE BOTANIST
ISLAY DRY GIN

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Jacobsen®

Père
MAGLOIRE®