



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

CAÏPIRINHA VERRINE



THE CHEF

Original creation by
Stéphane GLACIER
MOF Pastry

Recipe for around 12 verrines

1) LADYFINGERS

250 g egg yolks
125 g sugar
125 g flour
125 g starch
300 g egg whites
125 g sugar

Beat the egg yolks and the sugar until light and fluffy. Sieve the flour and the starch. Whip the egg whites with the sugar. Add the flour and the starch in the first part. Add delicately the whipped whites. Pipe the ladyfingers 10 cm length on baking sheet. Sprinkle with icing sugar. Cook at 190°C for 10 minutes.

2) COINTREAU® LIME PARFAIT

60 g lime juice
50 g Cointreau® 60% vol.
145 g sugar
80 g egg yolks
50 g water
4 g gelatine in leaves
450 g whipped cream

Bring the water and the sugar to the boil. Pour on the egg yolks. Heat to 85°C and beat with a whisk until completely cold. Add the lemon juice and the Cointreau®. Soften the gelatine which have already softened in cold water and drained, and fold into mixture. Add the fluffy whipped cream.

3) LIME JELLY

100 g lime juice
40 g brown sugar
4 g gelatine
The wedges of 2 limes

Mix the brown sugar with the lime juice. Heat gently to dissolve the sugar. Add the softened gelatine, then the diced lime wedges.

4) COINTREAU® SYRUP

Mix together:
150 g syrup at 30°B
30 g Cointreau® 60% vol.

5) ASSEMBLY

In glass verrines, spoon 3 half ladyfingers soaked with the Cointreau® syrup. Fill three quarters of Cointreau® lime parfait. Place also in the freezer and stir every 10 minutes. Then fill with the lime jelly. Decorate with a thin slice of lime and a frosted bunch of redcurrants.



COINTREAU

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