



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

COINTREAU® CITRUS DRESSING SAUCE



THE CHEFS

Original creation by
Manuel & Alexis BOUILLET,
Consultant Pastry Chefs,
Twin's Creative Lab,
Taiwan



INGREDIENTS

41 g grapefruit puree 100%
14 g mandarin puree 100%
14 g lime puree 100%
2,2 g grapefruit zest
1,1 g orange zest
1,1 g lime zest
7 g Cointreau® 60%
108 g olive oil

PREPARATION

Mix all purees, zests and Cointreau® together.
While mixing with a blender, gradually add olive oil.

Ready to serve, this vinaigrette will add an original, fruity touch to :

- a green salad (lettuce, spinach or arugula),
- grated carrot salad,
- a citrus salad,
- grilled fish (salmon or sea bream)
- roasted chicken fillets,
- fromage frais,
- milk ice cream, etc...

COINTREAU

ST-RÉMY
COGNAC

MOUNT GAY
Barbados Rum EST. 1703

PORT
CHARLOTTE

THE BOTANIST
ISLAY DRY GIN

METAXA®

Griottines®
COINTREAU

jacobert®

Père
MAGLOIRE®