



RÉMY COINTREAU

GASTRONOMIE

COINTREAU



THE CHEF

Original creation by
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SHOJIN-AGÉ

Main course: vegetable tempura with ponzu sauce and Cointreau®.

Recipe for 10 plates

1. TEMPURA PASTE

100 g tempura preparation
20 g cold water
2 ice cubes
10 okras
10 lotus slices
10 shizo leaves
20 shiitakes

Add the cold water to the tempura mixture, followed by the ice cubes to keep it cold. Set aside in a cool place. Blanch okra and lotus. Set aside on a baking sheet.

2. DAIKON SEASONING

Daikon
Orange

Grate daikon and orange zest. In a very small ramekin, place a little thread and a few zests before covering with grated daikon, then mold into a ball shape.

3. PONZU SAUCE

10 cl dashi broth
10 cl soy
Juice of one orange
4 cl rice vinegar
4 cl Cointreau® 54%

Mix all ingredients.

Dip vegetables in tempura batter and fry for a few minutes at 180°C.

Glossary:

Okra, also known as Gombo, is a fruit-vegetable used in many African, Central American and South American dishes. and South American cuisines. In Asia, okra is used as a vegetable and condiment.

Lotus is mainly used in root form, called renkon. This rhizome is appreciated for its crunchy texture and mild flavor. It is often sautéed, tempura-fried or pickled.

Daikon, or Japanese white radish, is an essential ingredient in Japanese cuisine. It is appreciated for its mild, slightly spicy flavor, as well as its crunchy, juicy texture.