



RÉMY COINTREAU

GASTRONOMIE



SPECIAL BABA *throughout the seasons*

COINTREAU® SYRUP

1 000 g of water
450 g of caster sugar
100 g of Cointreau® 60% vol.

Boil water and caster sugar, then add the Cointreau® to 50°C.

MOUNT GAY® SYRUP

1 000 g of water
450 g of caster sugar
100 g of Mount Gay® Rum 55% vol.

Boil water and caster sugar, then add the Mount Gay® Rum to 50°C.

BABA WITH RED FRUITS

Summer

Filling suggestion

Lightly cover with glaze before to place a mixture of seasonal red fruits (raspberries, currants, blackcurrants, strawberries, apples, ...)

BABA WITH CHESTNUT Chestnut light cream

Fall

300 g of chestnut cream
1 000 g of whipped cream
10 g of Cointreau® 60% vol.

Beat the chestnut cream until smooth and add gently the unsweetened firm whipped cream, then the Cointreau®. Set aside to fill the babas.

TRADITIONAL BABA

Pastry cream

1 034 g of milk (1 litre)
2 vanilla pods
250 g of caster sugar
80 g of cream powder
200 g of egg yolks
50 g of butter

Work with a whisk according the traditional recipe of the pastry cream.

Spring

Chantilly cream

1 000 g of light cream
80 g of caster sugar

Assemble light cream and caster sugar to the beater.

Vanilla light cream

1 000 g of pastry cream
200 g of chantilly cream

Whisk the cold pastry cream and add gently the chantilly cream. Set aside to fill the babas.

EXOTIC BABA Filling suggestion

Winter

Lightly cover with glaze before to place a mixture of exotic fruits (passion fruit, kiwi, kumquat, lime, ...)



COINTREAU



MOUNT GAY
Barbados Rum EST. 1703

ST-RÉMY

PORT CHARLOTTE

THE BOTANIST
ISLAY DRY GIN

METAXA®



Jacobs®

Père MAGLOIRE®