



RÉMY COINTREAU

GASTRONOMIE



GAMBAS VERRINE

GAMBAS & CRUNCHY VEGETABLE
TARTARE WITH COINTREAU®



THE CHEF

Original creation by
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Recipe for 10 glasses

1. CURRY CREAM

- 80 g cream
- 150 g mascarpone
- 1 lemon
- 150 g chives
- 20 g chervil
- Salt and Espelette pepper to taste
- 200 g curry mayonnaise (curry to taste)

Mix the cream and mascarpone together then add the lemon juice and zest and chopped herbs. Whip to soft peaks. Season then mix thoroughly with the mayonnaise. Refrigerate.

2. GAMBAS AND VEGETABLE MIXTURE

- 400 g wild gambas (10 to 20 prawns)
- Cointreau® 60%
- Borage flowers to decorate
- 20 preserved tomatoes
- 2 carrots
- 2 courgettes
- 1 bunch of radishes
- Olive oil, salt
- Espelette pepper

Peel the gambas and fry briskly in olive oil. Deglaze with the Cointreau® and reduce to a syrupy consistency. Cut the vegetables into fine dice and season with olive oil, salt and Espelette pepper. Mix with the gambas and add the reduced Cointreau®.

3. ASSEMBLY

Place some of the curry cream in the bottom of the glass, then add the gambas vegetable mixture. Decorate with a borage flower or baby beetroot leaf. This verrine can be given an exotic touch by adding some pink grapefruit segments and slices of mango.

