



RÉMY COINTREAU

GASTRONOMIE



SESAME ICE CREAM



THE CHEF

Original creation by Emmanuel RYON
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'Une glace à Paris', France



Recipe for 20 servings

1. COINTREAU® BLACK SESAME ICE CREAM

1 035 g whole milk
250 g 35% fat cream
60 g sesame oil
100 g caster sugar
100 g inulin
100 g 0% fat milk powder
160 g atomized glucose
11 g compound stabilizer
50 g black sesame paste
35 g Cointreau® 60%
Total weight: 1 901 g

In a saucepan, heat the milk, cream, and sesame oil to 60°C. Add the mixture of caster sugar, inulin, milk powder, glucose, and stabilizer. Cook the mixture to 85°C. Stir in the black sesame paste. Blend. Quickly chill to 4°C. Add the Cointreau®. Blend again and let rest for 24 hours. Blend. Churn.

2. COCOA NIB NOUGATINE

50 g milk
125 g butter
50 g glucose
150 g caster sugar
3 g pectin NH
150 g cocoa nib
Total weight: 528 g

Bring the milk, butter, and glucose to a boil. Stir in the caster sugar mixed with the pectin. Cook until the mixture reaches 106°C. Add the cocoa nibs. Spread the mixture between two sheets of parchment paper. Place in the freezer. Bake in a convection oven at 180°C for 8 minutes.

3. COINTREAU® SESAME CARMEL COULIS

50 g inverted sugar
125 g caster sugar
125 g inulin
250 g 35% fat cream
10 g sesame oil
15 g Cointreau® 60%
Total weight: 575 g

In a saucepan, caramelize the sugars and inulin. Deglaze with hot cream. Bring to a boil for 1 minute. Add the sesame oil and Cointreau®. Blend. Cool quickly.

4. ASSEMBLY

In an ice cream bowl, scoop a ball of Cointreau® black sesame ice cream using an ice cream scoop. Drizzle the Cointreau® sesame caramel coulis over the top using a pipette. Sprinkle with crushed cocoa nib nougatine.