



RÉMY COINTREAU

GASTRONOMIE



ORANGE SORBET



THE CHEF

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Recipe for about 20 servings

1. COINTREAU® CARROT ORANGE SORBET

120 g water
90 g caster sugar
200 g atomized glucose
100 g inulin
10 g stabilizer 2000
525 g freshly squeezed carrot juice
525 g orange purée
50 g ginger juice
55 g Cointreau® 60%
Total weight: 1 675 g

In a saucepan, heat the water and add the mixture: caster sugar, glucose, inulin and stabilizer. Bring the mixture to 85°C. Cool the resulting syrup to 20°C. Stir in the carrot and ginger juices and the orange purée, then the Cointreau®. Blend. Quickly chill to 4°C. Blend again and let rest for 24 hours. Blend. Churn.

2. COINTREAU® ORANGE CARAMEL

200 g caster sugar
40 g butter
250 g orange juice
20 g Cointreau® 60%
Total weight: 510 g

In a saucepan, cook the caster sugar until it caramelizes. Deglaze with the butter. Add the orange juice and Cointreau®. Blend. Cool quickly.

3. SEMI-CANDIED ORANGE

10 medium-sized oranges (ø 8 cm)
1 500 g water*
500 g caster sugar (1)
500 g caster sugar (2)
500 g caster sugar (3)
200 g Cointreau® 60%
Total weight: 4 200 g

Wash the oranges before peeling them with a vegetable peeler. Cut the peel into thin strips, then blanch them: place them in a saucepan filled with water and bring to a boil. Drain the strips in a fine-mesh strainer, discarding the water. Repeat this process a second time.

Place the blanched strips in a saucepan with the water* and the caster sugar (1). Bring to a boil. Let cool overnight. The next day, heat the syrup with the orange strips, add the caster sugar (2), and bring to a boil. Let cool overnight. The next day, repeat the process with the oranges and the caster sugar (3), then stir in the Cointreau® and refrigerate.

4. ASSEMBLY

In an ice cream bowl, use an ice cream scoop to form a scoop of Cointreau® orange-carrot sorbet. Then, pipe the Cointreau® orange caramel onto the sorbet using a piping bag. Finish by sprinkling with semi-candied orange zest.