



RÉMY COINTREAU

GASTRONOMIE



COINTREAU® CITRUS DRESSING SAUCE



THE CHEFS

Original creation by Manuel & Alexis BOUILLET, Consultant Pastry Chefs, Twin's Creative Lab, Taiwan



INGREDIENTS

- 41 g grapefruit puree 100%
- 14 g mandarin puree 100%
- 14 g lime puree 100%
- 2,2 g grapefruit zest
- 1,1 g orange zest
- 1,1 g lime zest
- 7 g Cointreau® 60%
- 108 g olive oil

PREPARATION

Mix all purees, zests and Cointreau® together.

While mixing with a blender, gradually add olive oil.

Ready to serve, this vinaigrette will add an original, fruity touch to :

- a green salad (lettuce, spinach or arugula),
- grated carrot salad,
- a citrus salad,
- grilled fish (salmon or sea bream)
- roasted chicken fillets,
- fromage frais,
- milk ice cream, etc...



COINTREAU



MOUNT GAY
Barbados Rum 1703



PORT
CHARLOTTE

THE BOTANIST
V.O.S. 40% ALC/VOL

METAXA®

"Iles du Vent"

Jacobsen®

Père
MAGLOIRE®



Amarena
COINTREAU