



RÉMY COINTREAU

GASTRONOMIE



2022 CAKETAIL Contest Salted Caketail



Corentin LONNOY
Anouck FRANSOLET
(Le comptoir de l'eau vive)



CUCUMBER CANNELLONI WITH CRAB, COINTREAU® MAYONNAISE

1. CRAB

1 crab
1 carrot
1 white of leek
1 onion
Thyme
Laurel
1 celery coast
2 liters of water

Make a vegetable broth and cook for 20 minutes. Immerse the live crabs in the broth and cook them for 12 minutes. Cool the crabs and shell them. Keep refrigerated.

2. COINTREAU® MAYONNAISE

800 g grapeseed oil
120 g sushi su
300 g egg white
12 g salt
Cointreau® 60%

In a measuring glass, pour the egg white, sushi su, salt and oil, emulsify everything. Add the Cointreau® to the whipped mayonnaise, i.e. 70 g of Cointreau® to 300 g of mayonnaise.

3. CUCUMBER CANNELLONI

1 cucumber

Peel the cucumber. Make strips. Season the crab pulp with Cointreau® mayonnaise and grated fresh ginger. Form small

cannelloni stuffed with crab with half a length of cucumber. Refrigerate after briefly soaking in Cointreau®.

4. CUCUMBER AND GREEN APPLE WATER

1 000 g green apples
1 000 g cucumber
50 g ginger
1% salt
3% Cointreau® 60%

Centrifuge apples and cucumbers. Sieve the mixture. Season. Let settle.

5. DILL OIL

250 g dill
250 g spinach
1 liter of grapeseed oil

Mix everything with Thermomix for 20 minutes at 85°C. Sieve the mixture. Refrigerate in a pipette.

6. ISIGNY CREAM

250 g Isigny cream
1% salt

Mix cream and salt. Reserve in piping bag with a very small precision opening.

7. GREEN APPLE JELLY

500 g green apple puree
50 g sugar
8 g agar agar

Mix the ingredients together and boil. At the first broth, remove

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in plate and let set. Mix everything at high speed and reserve in pipette.

8. SAMPHIRE

100 g samphire

Remove the samphire strands. Cut a fine brunoise and set aside.

9. PRESENTATION

Place in the bottom of the plate the 6 cannelloni of crab.

With a pastry bag, place on each a little Isigny cream.

Put on the samphire brunoise.

Poach the green apple jelly.

Cut green apple discs using a mandolin and cookie cutter. Form a corolla of discs on the cannelloni.

Between each cylinder, decorate with a fennel shoot.

Pour the apple and cucumber water into the bottom of the plate.

Make oil droplets, formed in cucumber and green apple water.

Cocktail EPICURE

1. COCKTAIL

3 cl Cointreau® 40%

1 cl Pisco Italia

4.5 cl kiwi juice

1 cl lime juice

1 cl sugar syrup

Put all the ingredients in a shaker, mix with a spoon. Pour into a short drink filled with ice cubes.

2. FOAM

8 cl kiwi juice

1 cl egg white

Put the ingredients in a shaker and emulsify with a small blender for milk foam, until you get a nice foam.

Delicately, place the foam on the surface of the short drink.

3. DECOR

Samphire powder is obtained by dehydration, placed for 8 hours at 65°C.

Place the samphire powder in one stroke on the foam.