



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

PROVENCE

THE CHEF

Original creation by
Raphaël GIOT,
2009 Pastry World Cup bronze medalist
Pâtisserie Giot, Lasne, Belgium



Recipe for 12 people, 2 entremets with a diameter of 18 cm

1. BASIC RECIPE OF MILK ICE

1 280 g whole milk
72 g milk powder 0% fat
90 g sugar
100 g atomized glucose
80 g inverted sugar
12 g cream 35% fat
8 g stabilizer

Prepare a custard with the ingredients.

Add:

340 g 'Calisson de Provence' cream
50 g Cointreau® 60%

Mix together. Leave to mature for a minimum of 24 hours before solidifying.

2. LEMON CONFIT DE CITRON

150 g Les vergers Boiron lemon puree
75 g pears
55 g sugar
200 g atomized glucose
10 g pectin NH

Heat half of the fruits. Add sugars and pectin. Boil. Add the remaining fruits and cook again for 3/4 minutes. Set aside.

3. COLD GLAZE (FOR ICE)

100 g water
100 g dextrose
40 g glucose DE 60
500 g mirror glaze

Bring water and sugars to a boil. Pour over glaze.

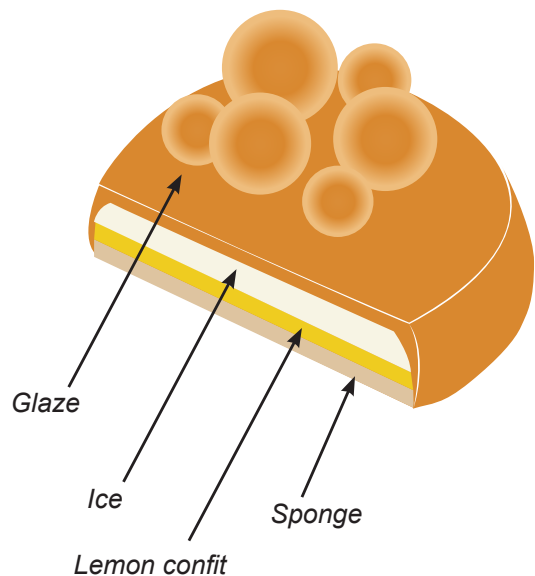
4. ASSEMBLY & FINISHING

Solidify the ice and mold immediately.

Incorporate the confit at the center of the assembly.

Add a sponge of your choice.

Glaze the entremets and decorate with crisp meringues.



COINTREAU


RÉMY MARTIN
COGNAC FINE CHAMPAGNE

MOUNT GAY
Barbados Rum
EST. 1703


ST-RÉMY
COGNAC FINE CHAMPAGNE

PORT
CHARLOTTE

THE BOTANIST
ISLAY DRY GIN

METAXA®


Griottines®
COINTREAU

jacobert®

Père
MAGLOIRE®