



RÉMY COINTREAU

GASTRONOMIE



## WHITE CHOCOLATE AND FRESH MINT ICE CREAM WITH COINTREAU®

THE CHEF

Original creation by  
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Recipe for 32 scoops (65 g and 5 cm in diameter)

### 1. WHITE CHOCOLATE AND FRESH MINT ICE CREAM FLAVORED WITH COINTREAU®

1 036 g whole milk  
120 g caster sugar  
50 g glucose powder  
75 g milk powder 0% fat content  
230 g light cream  
440 g white chocolate  
8 g combined stabiliser  
80 g fresh mint  
90 g Cointreau® 60%  
Total weight: 2 129 g

Heat the milk to 80°C and leave the fresh mint to infuse for around 20 minutes. Strain and heat the minted milk with the liquid cream for the mixture. At 25°C, add half the sugar and the glucose powder. At 30°C, add the milk powder. At 45°C, add the ice cream stabilizer mixed with the other half of the sugar and pasteurize the mixture at 85°C. Pour everything over the chopped white chocolate then mix. Chill quickly to 4°C. Add the Cointreau® and mix again. Leave to set for at least 4 hours. Mix again and churn and set aside for marbling.

### 2. GREEN MINT AND COINTREAU® COULIS

150 g clear glaze  
75 g water  
30 g inverted sugar  
8 g fresh mint  
6 g Cointreau® 60%  
Natural green coloring (as required)  
Total weight: 269 g

In a saucepan, make a syrup with the water, the inverted sugar and a touch of green coloring. Add the fresh mint leaves and allow them to infuse for 15 minutes. Strain the mint and pour the syrup on the clear glaze. Mix them together. Leave to chill to 4°C and set aside for marbling.

### 3. ASSEMBLY AND FINISHING TOUCHES

After churning the white chocolate and mint ice cream flavored with Cointreau®, fill a piping bag and cut a 1 cm opening. Lightly soften the green mint coulis, fill a piping bag and cut a 0.5 cm opening. Position the two bags one on top of the other and insert them into a third bag with tip no. 8. Pipe by turning in a ribbed or smooth spherical mould (5 cm in diameter) to create the marbled effect and freeze before use. Remove from the mould to put in a cone, in a bowl or to use as part of a dessert on a plate.