



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

COINTREAU® MACAROON



THE CHEF

Original creation by
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Recipe for 80 people for cocktail, on 6 baking sheets of 40 x 60 cm

1) CURCUMA MACAROONS MIXTURE

250 g almond powder
250 g icing sugar
76 g egg whites
20 g curcuma juice
260 g Italian meringue
Total weight: 856 gr

Into a mixing bowl, sift the almond powder, the icing sugar and the egg whites to make a paste. Add the curcuma juice. Then incorporate the Italian meringue. Using a pastry bag with a tip number 6, form curcuma macaroons on a sulfurised paper. Bake in a convection oven to 150°C for 12 minutes.

2) COINTREAU® CURCUMA FILLING

20 g caster sugar
130 g glucose
300 g cream (1)
1,5 g salt
100 g cream (2)
1 vanilla pod
17 g curcuma juice
10 g cocoa butter
20 g fresh butter
17 g Cointreau® 60%
Total weight: 615,5 g

Infuse the vanilla pod in the cream. In a saucepan, heat the caster sugar, the glucose, the salt and the cream to 105°C. Add the infusion vanilla cream and the curcuma to liquefy. Add the cocoa butter. Cool to 35°C. Incorporate the softened butter and the Cointreau®. Mix. Leave to cool. Place in the fridge for 24 hours. Whip.

3) ASSEMBLY

Right out of the oven, fill the macaroons with the Cointreau® curcuma filling. Poach with the Barry 100% hazelnut paste. Close the macaroon. Place in the refrigerator for 24 hours.

4) FINISHING

Place a thin disk of dark chocolate on the macaroon. Decorate with a hint of curcuma filling, points of Barry 100% hazelnut paste, Atsina Cress sprouts and La Morella praline-hazelnut.

