



RÉMY COINTREAU

GASTRONOMIE



THE CHEF

Original creation by
Manuel BOUILLET,
Executive Pastry Chef,
L'arôme Institut Culinaire Français,
Shanghai



Recipe for 12 pièces

1. MARGARITA CALAMANSI JELLY

333 g of calamansi puree
51 g of mandarin puree
44 g of sugar
67 g of gelatin mass x6
55 g of Cointreau® 60% vol.

Dissolve the sugar in the purees. Mix the gelatin mass with ¼ of the purees. Add to the cold purees, then finish with the Cointreau®. Cast into a ½ frame.

16 g of gelatin mass x6
111 g of mascarpone
21 g of heavy cream (2)
72 g of Cointreau® 60% vol.

Infuser the heavy cream (1) with the lime zests for 15 minutes. Strain and adjust to the original weight of the cream. Dissolve the sugar and the gelatin mass. Pour over the mascarpone, then mix well. Add the heavy cream (2) and the Cointreau®, then blend again. Chill and whisk.

2. LIME JOCONDE SPONGE

114 g of whole eggs
16 g of sugar (1)
3,2 g of lime zests
67 g of egg whites
79 g of sugar (2)
79 g of almond powder
25 g of flour T55
1,3 g of corn starch
15 g of butter

Whip the whole eggs with sugar and lime zests. Whisk the egg whites, then add the sugar gradually. Combine those 2 masses. Add the powders. Finish with the butter. Bake at 170°C for 12/13 minutes.

5. SHORTBREAD

114 g of butter
57 g of icing sugar
2 g of salt flower
57 g of almond powder
48 g of whole eggs
223 g of flour T55

Combine soft butter with the sugars and salt flower. Add the almond powder, then half of the flour. Add the eggs, then the remaining flour. Spread at 3 mm. Cut into 13 x 3 cm rectangles. Bake on a Silpain® at 150°C for 14 or 15 minutes.

3. MARGARITA JELLY

25 g of lime juice
10 g of sugar
40 g of gelatin mass x6
58 g of mineral water
67 g of Cointreau® 40% vol.

Dissolve the gelatin mass and sugar in lime juice. Combine together water and Cointreau®. Assembly those two preparations. Cast into a square frame and let set in the fridge.

6. ASSEMBLY

Cast the Cointreau® Calamansi jelly into a frame.
Let set in the fridge.
Place the baked lime joconde sponge on top of the jelly, then freeze.
Cut the inserts at 12 x 2.5 cm.
Place in the baked shortbread.
Whisk the Cointreau® Margarita Chantilly, then pipe waves on top of the inserts.
Place some white chocolate rectangles (11.5 x 5 cm) with some salt crystals.
Decorate with a slice of lime on the side.
Pour your usual recipe of Cointreau® Margarita in the cup, then place the Caketail on the glass edge (the edge can be covered beforehand with glucose to ensure the placement).

4. COINTREAU® MARGARITA CHANTILLY

140 g of heavy cream (1)
2,2 g of lime zests
38 g of sugar