



RÉMY COINTREAU

GASTRONOMIE



SPECIAL BABA

COINTREAU® SYRUP

1 000 g of water
450 g of caster sugar
100 g of Cointreau® 60% vol.

Boil water and caster sugar, then add the Cointreau® to 50°C.

MOUNT GAY® SYRUP

1 000 g of water
450 g of caster sugar
100 g of Mount Gay® Rum 55% vol.

Boil water and caster sugar, then add the Mount Gay® Rum to 50°C.

BABA WITH RED FRUITS

Filling suggestion

Lightly cover with glaze before to place a mixture of seasonal red fruits (raspberries, currants, blackcurrants, strawberries, apples,...)



BABA WITH CHESTNUT

Chestnut light cream

300 g of chestnut cream
1 000 g of whipped cream
10 g of Cointreau® 60% vol.

Beat the chestnut cream until smooth and add gently the unsweetened firm whipped cream, then the Cointreau®. Set aside to fill the babas.



TRADITIONAL BABA

Pastry cream

1 034 g of milk (1 litre)
2 vanilla pods
250 g of caster sugar
80 g of cream powder
200 g of egg yolks
50 g of butter

Work with a whisk according the traditional recipe of the pastry cream.

Chantilly cream

1 000 g of light cream
80 g of caster sugar

Assemble light cream and caster sugar to the beater.

Vanilla light cream

1 000 g of pastry cream
200 g of chantilly cream

Whisk the cold pastry cream and add gently the chantilly cream. Set aside to fill the babas.



EXOTIC BABA

Filling suggestion

Lightly cover with glaze before to place a mixture of exotic fruits (passion fruit, kiwi, kumquat, lime,...)



COINTREAU



MOUNT GAY
Barbados Rum EST. 1703

ST-RÉMY

PORT CHARLOTTE

THE BOTANIST
ISLAY DRY GIN

METAXA®



Jacobsen®

Père MAGLOIRE®