



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

COINTREAU® CLOUD



THE CHEF

Original creation by
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Recipe for 80 people for cocktail

1) COINTREAU® JERUSALEM ARTICHOKE ICE CREAM

- 1 000 g milk
- 300 g cream (35% fat content)
- 220 g caster sugar
- 210 g atomized glucose
- 120 g milk powder (0% fat content)
- 8 g stabiliser for ice cream
- 500 g Jerusalem artichoke purée
- 1 g salt
- 1 g vanilla powder
- 40 g Cointreau® 60%
- Total weight: 2 400 g

In a saucepan, bring the milk, the cream, the vanilla powder and the salt to the boil. Add the mix caster sugar-atomized glucose-milk powder-stabiliser. Cook to 85°C. Add the Jerusalem artichoke purée. Mix. Cook quickly to 4°C then add the Cointreau®. Mix. Leave to mature in the fridge for 4 hours. Churn.

2) COINTREAU® CHOCOLATE CARAMEL

- 225 g caster sugar
- 225 g cream (35% fat content)
- 225 g Carma dark chocolate 83%
- 30 g Cointreau® 60%
- 170 g milk
- Total weight: 875 g

In a saucepan, caramelize the sugar. Add the hot cream, then the dark chocolate and mix. Add the Cointreau® and the milk. Set aside.

3) SIPHON WITH MILK CHOCOLATE AND COINTREAU®

- 300 g milk
- 300 g cream
- 45 g caster sugar
- 120 g egg yolks
- 90 g Elysée Barry milk chocolate
- 20 g Cointreau® 60%
- Total weight: 875 g

In a saucepan, heat the milk and the cream. Mix the caster sugar and the egg yolks until the mixture whitens, then add to the previous mixture. Cook to 80°C, then add the milk chocolate. Mix. Leave to cool and add the Cointreau®. Mix again. Pour into a siphon with a gas cartridge and place in the fridge.

4) CRINKLED SKIN ON HOT MILK

- 250 g milk
- 60 g rice flour
- 50 g caster sugar
- Total weight: 360 g

In a saucepan, bring the milk, the rice flour and the caster sugar to the boil. Leave to cool then mix. Spread thinly into a Silpat® sheet. Bake to 80°C for 13 minutes. Let dry in an oven during a night.

5) ASSEMBLY

In a verrine, put a scoop of Cointreau® Jerusalem artichok ice cream. Poach the Cointreau® chocolate caramel. Using a siphon, cover the assembly with the Cointreau® milk chocolate. Decorate with pieces of crinkled skin and Jerusalem artichok chips.

