



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

## COINTREAU® GAMBAS TARTAR



THE CHEF

Original creation by  
Samuel ALBERT,  
Top Chef 2019 winner,  
Restaurant Les Petits Prés, Angers, France



Recipe for 4 people  
Preparation time: 20 minutes

Finger food: Obsiblué gambas tartar, sauce Chermoula with candied oranges with Cointreau®, pistachios and almonds crumble

### INGREDIENTS

500 g Obsiblué bio gambas  
1 shallot  
100 g parsley  
100 g coriander  
50 g candied oranges  
50 g almonds  
50 g roasted pistachios  
20 cl olive oil  
10 cl Cointreau® 60% vol.  
10 cl Xérès vinegar  
Salt, pepper

### PREPARATION

1. Shell the gambas and cut into small cubes.
2. To prepare the sauce Chermoula: chop the shallot, the parsley, the coriander and the candied oranges. Mix, add the olive oil, the Cointreau® and the Xérès vinegar and mix.
3. Chop the almonds and the roasted pistachios. Set aside in a small bowl.
4. In a bowl, mix the sauce Chermoula with the gambas tartar, then season.
5. Place in small ramekins (or verrines) and sprinkle of pistachios and almonds crumble.