



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

COINTREAU® FOIE GRAS CAPPUCCINO



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
Cooking time: 4 minutes

Finger-food : Cappuccino of foie gras with Cointreau®, deer with orange, crunchiness Madirofolo chocolate

INGREDIENTS

20 g butter
50 g Madirofolo 65 chocolate
50 g sugar
100 g flour
200 g fillet of deer
2 oranges
25 cl Cointreau® 60% vol.
Salt and pepper
50 cl cream
50 cl liquid cream
100 g cooked foie gras



PREPARATION

1. Melt the butter and the chocolate.
2. Add the sugar and the flour, then thinly spread onto a baking tray on a baking sheet.
3. Bake the crunchiness to 200°C for 7 minutes.
4. Remove from oven and break the crunchiness into irregular pieces.
5. In an ovenproof dish, roast the fillets for 15 minutes to 200°C, then let it stand. Cut into small cubes, season with the orange juice, 10 cl of Cointreau®, salt and pepper.
6. Bring the cream to a boil. Add the foie gras and the remaining 15 cl Cointreau® then mix.
7. Sieve the mixture, put it into a siphon and let aside for 2 hours.
8. In a verrine, arrange the seasoned deer pieces, then the siphon
9. Place the few pieces of crunchiness, then sprinkle with cocoa powder.

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