



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

MILLEFEUILLE SPIRIT



THE CHEF

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Recipe for 80 people for cocktail

1) ICE CREAM WITH WHITE CHOCOLATE AND VOATSIPERIFERY PEPPER

- 6 g Voatsipérfery pepper
- 1 000 g milk
- 250 g cream (35% fat content)
- 20 g trimoline
- 180 g caster sugar
- 60 g milk powder (0% fat content)
- 8 g stabiliser for ice cream
- 40 g egg yolks
- 300 g Carma white chocolate
- 65 g Cointreau® 60%
- Total weight: 1 929 g

In a saucepan, bring the milk, the cream, the trimoline and the pepper to the boil. Add the mix of egg yolks, caster sugar, milk powder and stabiliser, which you have previously blanched. Cook to 85°C. Add the white chocolate, mix and cool quickly to 4°C. Add the Cointreau®. Leave to set for at least 4 hours in a fridge. Strain, mix and churn.

2) COINTREAU® ASPARAGUS CREAM

- 250 g milk
- 280 g asparagus purée
- 60 g caster sugar
- 20 g starch
- 50 g egg yolks
- 5 g gelatine powder
- 30 g water
- 1 vanilla pod
- 100 g Carma white chocolate
- 20 g Cointreau® 60%
- Total weight: 815 g

In a saucepan, bring the vanilla pod, the milk and the asparagus purée to a boil. Add the mix of egg yolks, caster sugar and starch which you have previously blanched. Bring to boil. Add the gelatine previously soaked in cold water, then the Carma white chocolate. Mix and cool to 4°C. Add the Cointreau®. Mix, then set aside in the fridge.

3) SEMI-CANDIED ASPARAGUS TIPS

- S.Q. green asparagus tips
- 150 g sugar
- 200 g water

In a saucepan, bring the caster sugar and the water to the boil. Add the green asparagus tips. Poach for 1 hour.

4) COINTREAU® SCUM

- 450 g water
- 40 g rice flour (or 30 g)
- 40 g caster sugar
- 30 g Cointreau® 60%
- Total weight: 560 g

Bring the water, the flour and the sugar to the boil. Leave to cool to 4°C and add the Cointreau®. Place in a siphon.

5) ASSEMBLY

- S.Q. of pistachio paste

In a verrine, put a scoop of pepper white chocolate ice cream. Using a piping bag with a plain tip, poach the Cointreau® asparagus cream. Poach the pistachio paste. Using a siphon, cover the assembly with the Cointreau® scum. Place a disk of pistachio and white chocolate, then a semi-candied asparagus tip.

