



# RÉMY COINTREAU

GASTRONOMIE

COINTREAU

## THE MARCELIN

THE CHIEF

Original creation by  
Michel BERRUÉ



Recipe for 30 moulds (8 x 2 cm)

### COMPOSITION:

- 1 000 g sweet pastry
- 430 g raspberries
- 400 g Cointreau®-macerated candied fruits
- 1 dose of almond mixture recipe

### 1. ALMOND SWEET PASTRY

- 600 g butter
- 10 g salt
- 250 g icing sugar
- 250 g TPT
- 200 g eggs
- 1 000 g flour

Mix the butter, salt, icing sugar, TPT and eggs, then add the flour.

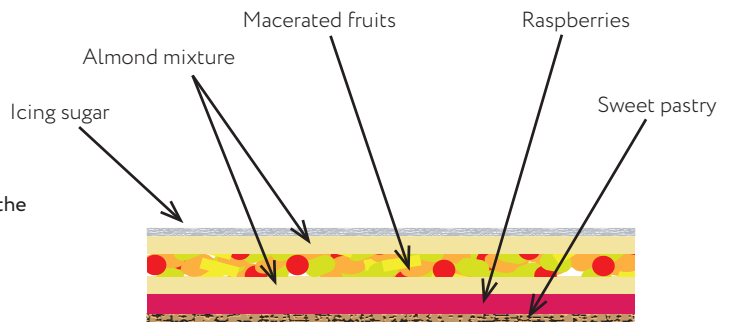
### 2. ALMOND MIXTURE

- 150 g sugar (1)
- 250 g white almond powder
- 140 g egg yolks
- 55 g eggs
- 5 g vanilla liquid
- 75 g Cointreau® 60% vol.
- 105 g egg whites
- 50 g sugar (2)

Whisk the sugar (1), almond powder, egg yolks, eggs and vanilla. Add the Cointreau®. Incorporate the egg whites, whisked until very firm with the sugar (2). Cook to 160°C for 40 minutes in a static oven.

### 3. ASSEMBLY

Arrange the layers according to the drawing.  
Sprinkle with icing sugar.



COINTREAU



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ST-RÉMY

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