



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

GAMBAS & CRUNCHY VEGETABLE TARTARE WITH COINTREAU®

THE CHEF

Original creation by
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Recipe for 10 glasses



1. CURRY CREAM

- 80 g liquid cream (35% fat)
- 150 g mascarpone
- 1 lemon (juice and zest)
- 150 g chopped chives
- 20 g chopped chervil
- Salt and Espelette pepper in sufficient quantities
- 200 g curry mayonnaise (curry in sufficient quantity)
- Total weight: 600 g

Mix the cream and mascarpone together then add the lemon juice and zest and chopped herbs. Whip to soft peaks. Season then mix thoroughly with the mayonnaise. Refrigerate.

2. GAMBAS & VEGETABLE MIXTURE

- 400 g wild gambas (10 to 20 prawns)
- 100 g Cointreau® 40% vol.
- 20 small preserved tomatoes (in jar bought in delicatessen)
- 2 carrots
- 2 courgettes
- 1 bunch of radishes
- Olive oil, salt
- Espelette pepper

Peel the gambas and fry briskly in olive oil. Deglaze with the Cointreau® and reduce to a syrupy consistency.

Wash the vegetables. Peel the carrots. Cut the vegetables into fine dices and season with olive oil, salt and Espelette pepper. Mix with the gambas and add the reduced Cointreau®.

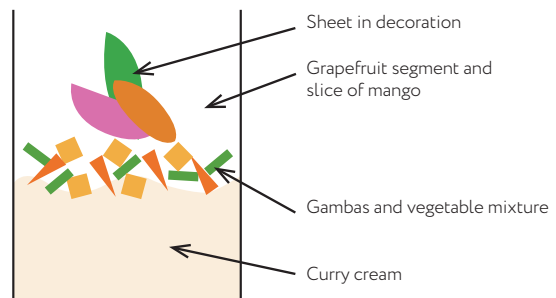
3. EXOTIC FILLING

- Borage flowers in sufficient quantity (optional)
- 2 small pink grapefruits
- 1 ripe fresh mango

Using a sharp knife, remove the peel and pith from the grapefruits and cut out the segments. Drain on paper towel and keep cool. Peel the mango and cut it into fine slices. Keep cool.

4. ASSEMBLY

Place some of the curry cream in the bottom of the glass, then add the gambas vegetable mixture. Decorate with a borage flower or baby beetroot leaf. This verrine can be given an exotic touch by adding some pink grapefruit segments and slices of mango.



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