



# RÉMY COINTREAU

GASTRONOMIE

COINTREAU

## 7 GOOD USES OF COINTREAU®

THE CHEFS

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### 1. THE RIGHT AMOUNT

It's best practice to always weigh the quantity of COINTREAU® you are putting into a recipe so that your preparations have just the right amount of flavour.

Different amounts give different results:

< 1.5% in pastry and chocolate and < 1% in ice cream = Cointreau® acts as a flavour enhancer (it brings out the flavours of other ingredients).

< 2.5% in pastry and chocolate and < 1.5% in ice cream = Cointreau® adds orange flavour.

> 2.5% in pastry and chocolate and > 1.5% in ice cream = Cointreau® adds all the aromatic complexity of the liqueur.

All the recipes on the website:

[www.remycointreaugastronomie.com](http://www.remycointreaugastronomie.com)

provide accurate weights.

### 2. THE RIGHT TEMPERATURE

COINTREAU® must always be incorporated into hot dishes at a **maximum temperature of 40°C**. Some flavours of the COINTREAU® will be lost if used above this temperature.

### 3. MORE FLAVOUR

Used in equal quantities, COINTREAU® made from a selection of sweet and bitter orange peel **provides more flavour** than a classic orange liqueur at 40% vol.

### 4. THE RIGHT TEXTURE

Unlike a classic orange liqueur which makes preparations more liquid, COINTREAU® **will not change the texture**.

In chocolate and ice cream making, the right amount of COINTREAU® also plays a major technical role as it improves texture and smoothness.

### 5. LESS SUGAR

A classic orange liqueur adds up to 30% sugar to your product. COINTREAU® 60% = 0% added sugar!

### 6. A NATURAL PRESERVATIVE

COINTREAU® guarantees better stability of your product over time compared to a classic orange liqueur.

COINTREAU® is a **preservative**: 1% of a spirit at 60% vol. (minimum) prolongs the life of the product.

### 7. PET: FOOD SAFETY

Opt for a **PET bottle** rather than a glass one to avoid potential fragments of glass in your laboratory.

RÉMY COINTREAU GASTRONOMIE is now using **new R-PET packaging made from 100% recycled material and is also 100% recyclable**. A decisive development in terms of reducing the consumption of raw materials in its packaging and reducing the carbon footprint of its bottles.

### TO SUM UP:

A comparative tasting of a crème pâtissière choux bun prepared with COINTREAU® (1) and another choux bun prepared with a classic orange liqueur (2) produces unequivocal results:

**The aesthetics are perfect:** the crème pâtissière has a beautiful appearance. It does not collapse when cut, as with choux bun 2.

**The taste is just right:** tasting identifies both the flavour of the COINTREAU® and the vanilla.

COINTREAU® **both adds flavour and is a flavour enhancer**: in addition to spices such as vanilla, it can be used to bring out the flavours of fruits (strawberry, peach, kiwi, lychee, melon, etc.), and even the flavours of caramel, coffee, etc.

In cocktails, COINTREAU® is a great pairing for fruits with contrasting tastes such as lemon and lime. It also goes well with orange in hot or cold dishes. COINTREAU® also brings a hint of freshness.

COINTREAU



RÉMY MARTIN  
COGNAC FINE CHAMPAGNE

MOUNT GAY  
Barbados Rum EST. 1703

ST-RÉMY  
COGNAC FINE CHAMPAGNE

PORT CHARLOTTE

THE BOTANIST  
ISLAY DRY GIN

METAXA®

Griottines®  
COINTREAU

Jacobsen®

Pure MAGLOIRE®