



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

COINTREAU® FRAISIER

Recipe for 1 mould of 24 cm in diameter,
for 6 people



1. GENOISE DOUGH

Diameter: 24 cm
2 eggs
50 g caster sugar
50 g flour T45
50 g butter

Preheat the oven to 180°C. In a bain-marie, whisk the eggs with the sugar. When the mixture is foamy and has doubled in size, continue to whisk out of the bain-marie until completely cooled. Add flour, warm melted butter and mix gently for the dough is always a foamy consistency. Spread into 2 rings. Bake in the oven for 25 minutes. After cooking, unmould immediately on a tray.

2. COINTREAU® CUSTARD

25 cl whole milk
2 egg yolks
100 g sugar
100 g butter
30 g flour
½ vanilla bean
10 g Cointreau® 60% vol.

Boil milk and vanilla bean (split). Mix egg yolks with the sugar until light and fluffy. Add the flour and mix. Remove the vanilla bean and pour gradually milk on the mixture. Put back on low heat and boil gently while stirring constantly. When the custard is cooked, add half the butter and whisk. Leave to cool, then add the remaining butter and the Cointreau®. Whisk again until the custard is a foamy consistency.

3. STRAWBERRIES

250 g strawberries

Wash, drain and remove the stalks of strawberries. Put aside some whole strawberries for the decoration. Cup the others in half and set aside.

4. RED GLAZE

45 g caster sugar
30 g glucose
20 g water
1 gelatin leave (2 g) 200 Blooms
1 tablespoon of lemon juice
SQ red food colouring

Tint the water with red colouring to obtain a beautiful colour, an intense red. In a small saucepan, boil the coloured water, caster sugar and glucose. Add the gelatine previously softened in cold water and drained, then the lemon juice. Mix without whisk and leave to cool to 40°C.

5. ASSEMBLY

Place genoise dough in 24 cm diameter frame. Spread the strawberries on the circumference, cut outside. Top with Cointreau® custard. Place the second genoise dough. Pour the red glaze with a spatula. Unmould and decorate with a few strawberries.

COINTREAU


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