



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

## COINTREAU® STRAWBERRY

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  
12 g Cointreau® 40% 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. Cut 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.



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