



RÉMY COINTREAU

GASTRONOMIE



2022 CAKETAIL Contest



Ygor SNYDERS
(Maison Snyders)



Idris BICAK (Bar Volga)



RÉMY MARTIN

SALTED CAKETAIL

1. SMOKED PARSNIP TILE

50 g egg whites
50 g spelt flour
50 g smoked parsnip with vine shoots
20 g sugar

Cook for 5 minutes at 180°C.

2. CELERY PICKLES

100 g alcohol vinegar
120 g sugar
95 g water
Celery

Bring to a boil and pour over celery.

3. SALSIFY CREAM

Smooth salsify puree with butter.

4. MIXTURE OF ROOT VEGETABLES BURNED WITH RÉMY MARTIN® COGNAC

Parsnip
Celery
Salsify
Rémy Martin® Cognac
50 g «Origin» Sturia caviar (Aquitaine caviar)

RÉMY MARTIN® 1738 Cocktail

INGREDIENTS

Rémy Martin® 1738 Cognac
Aperitif with lacto-fermented grapes in honey
Red vine syrup
Acidified grape juice

1. APERITIF WITH LACTO-FERMENTED GRAPES

40 cl lacto-fermented grape juice obtained after maceration
of 9 days in salt water and honey.
60 cl Bordeaux Blanc
20 cl grape molasses
150 g honey

2. RED VINE SYRUP

Prepare a simple syrup: 1 kg of sugar per 1 liter of water. Infuse
50 g of red vine in 1 liter of simple syrup when hot. Leave to
macerate for 24 hours.

3. SOUR GRAPE JUICE

40 cl water
60 cl red grape juice
20 g citric acid
10 g ascorbic acid