



RÉMY COINTREAU

GASTRONOMIE

THE RIGHT MEASURE IN PASTRY

FLAVOURINGS

NATURAL

PRECISE QUANTITIES

RECIPE BASIC	LIGHT FLAVOUR	STRONG FLAVOUR	VERY INTENSE FLAVOUR
Pastry cream	20 g/kg	40 g/kg	50 g/kg
Chantilly cream	15 g/kg	35 g/kg	45 g/kg
Light cream	20 g/kg	40 g/kg	50 g/kg
Butter cream	15 g/kg	35 g/kg	45 g/kg
Ganache	50 g/kg	80 g/kg	100 g/kg
Mousse	20 g/kg	40 g/kg	50 g/kg
Ice-creams	15 g/kg	35 g/kg	45 g/kg
Sorbet	20 g/kg	40 g/kg	50 g/kg
Soaking syrup	80 g/kg	150 g/kg	250 g/kg

(doses valid for Cointreau®, St-Rémy®, Mount Gay® and Kirsch Jacobert®)

PERFECTLY MATCHED FLAVOURS



An excellent flavouring with multiple uses, it complements all types of creams, mousses, fillings, soaking syrups, icecreams and sorbets. Only a few drops are needed to add a delicate note of freshness and fruit to preparations.

It is an equally perfect combination with red fruit flavours, citrus fruits, dried fruit, vanilla, coffee, caramel, chocolate, praline, etc...



Since 1886, St-Rémy® is the most popular French Brandy in the world.

This special gastronomic cup combines all the flavors of St-Rémy®. Aromatic profile: on the nose, delicate aromas of wood and vanilla, notes of ripe fruit and honey, and on the palate, exquisite aromas of gingerbread, candied apricot and dates with spicy notes.

COINTREAU



MOUNT GAY
Barbados Rum 1703

PORT
CHARLOTTE

THE BOTANIST
ISLAY DRY GIN

METAXA®



Jacobert®

Père
MAGLOIRE®