



RÉMY COINTREAU

GASTRONOMIE

CLASSICAL RECIPES REVISITED

CHOCOLATE SAUCE RÉMY MARTIN®

To accompany all vanilla, chocolate or spicy desserts, etc.

125 g milk
50 g glucose
200 g 35% cream
250 g dark couverture 64%
20 g Rémy Martin® cognac 50% vol.

Bring to the boil the milk, cream and glucose. Pour over the chocolate couverture mixture then blend. Once cool, add the cognac.

COINTREAU® CRÈME ANGLAISE

To accompany fruit, chocolate, financiers desserts, etc.

250 g milk
1/2 vanilla bean
90 g egg yolks
40 g castor sugar
12 g Cointreau® 60% vol.

Bring to the boil the milk, vanilla. Pour over the sugar and egg yolk mixture. Cream. Cook at 85°C. Quickly cool to 4°C, then add the Cointreau®.

AMARETTO TIRAMISU CREAM

To fill biscuits, sponges, waffles, ladyfingers, in coupes etc.

260 g castor sugar
90 g water
140 g egg yolks
500 g mascarpone
12 g gelatine leaves
500 g whipped cream
45 g Amaretto 50% vol.

Cook the water and sugar to 121°C. Pour over the egg yolks whilst whisking and beat until completely cool. (sabayon) Soften the mascarpone with half the cold sabayon, add the whipped cream then the rest of the sabayon, and previously mix with the melted gelatine. Add the Amaretto. Use straight away.

CARAMEL CREAM WITH PORT CHARLOTTE®

To accompany all chocolate desserts, rich chocolate cakes, cakes, etc.

250 g milk
1/2 vanilla bean
10 g caramel base
40 g castor sugar
90 g egg yolks
15 g Port Charlotte® whisky 50% vol.

Bring the milk, vanilla and caramel base to the boil. Pour over the creamed egg yolks with the castor sugar and cook to 85°C. Mix. Quickly cool to 4°C, add the whisky and put aside.

MILLE-FEUILLES MOUNT GAY® CREAM

To fill all puff pastry preparations, short crust pastry, with or without fruits, etc.

500 g milk
1 vanilla bean
120 g egg yolks
110 g castor sugar
40 g custard powder
30 g butter
25 g Mount Gay® rum 55% vol.
125 g whipped cream

Heat the milk and the vanilla beans. Mix the castor sugar, egg yolks and custard powder. Cream and add a little boiling milk. Pour back into the milk and cook for 2 minutes when bubbling. Whilst hot add the butter. Mix, cover with plastic film and store in the fridge. When cold mix in the Rum then the whipped cream.

CARAMEL BASE

To flavour all creams: anglaise, custard, mousseline, butter etc.
Make a caramel base with 100 g of castor sugar cook to a dark stage, add 200 g of hot cream 35% in order to stop the cooking.

