



RÉMY COINTREAU

GASTRONOMIE



CAKETAIL 2022 Contest
Salted Caketail



Yorre ADRIANENSSENS
(Casello)



Koen VAN DER CAMMEN



CANNELLONI OF SMOKED
SALMON, DILL & YUZU

1. SMOKED SALMON TARTARE

- Salmon fillet with their skin
- 500 g coarse sea salt
- 250 g cane sugar
- Cognac smoking wood
- Rémy Martin® 1738 Cognac
- Finely chopped dill
- Peppercorns

Remove bones from the salmon fillet. Prepare the brine: mix coarse salt, sugar, finely chopped dill and crushed peppercorns. Place the salmon in a deep dish, drizzle with Rémy Martin® 1738 Cognac and cover with brine. Place a weight on the dish and put in the refrigerator overnight.

Rinse the salmon with water to remove the brine completely, then dry. To smoke fish on a barbecue or cold smoker, use cognac smoking wood (in connection with cognac, cocktail base). Close the BBQ/smoker and smoke for 5 to 6 hours. The salmon fillet is then ready to be cut into tartare.

2. DILL CREAM

- 1 l grape seed oil
- 200 g dill
- 100 g spinach
- The juice of a lemon
- Pepper and salt
- 150 g egg white

In a Thermomix, place the grape seed oil, dill and spinach. Mix

at 70°C for 20 minutes. Strain the mixture through a cloth or muslin cloth and let cool in the refrigerator.

At the Thermomix, mix the rest of the ingredients by adding little dill oil until you get a smooth cream.

3. YUZU JELLY

- 150 g sugar
- 20 g agar agar
- 4 g salt

Boil all ingredients for 2 minutes and pour them into a flat container until gelling. Then smooth with Thermomix.

4. CANDIED YUZU PEELS

- Fresh yuzu
- 1 kg sugar
- 1 l water

Zest the yuzu. Bring water to a boil and boil yuzu peels for 20 seconds, remove from the water and place in ice water. Repeat the operation 3 times.

Bring sugar and water to a boil. Add the yuzu zest until they become transparent. Remove them from the syrup, place them on a plate and let dry. Cut into fine brunoise.

5. CANNELLONI

- Brick dough
- Clarified butter
- Plastic tubes +/- 2 cm in diameter

In the brick dough, cut rectangular strips, of equal size, of +/- 4 cm. Brush with clarified butter and wrap around the plastic tubes. Bake at 175°C in the oven for about 8 minutes. Right out of the oven, remove the tubes.

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6. ASSEMBLY

Mix the smoked salmon tartare with the candied yuzu peel brunoise, chopped chives, dill cream, yuzu zest and a little yuzu juice. Season with a little finely ground pepper. Put the mixture in a piping bag and store it in the refrigerator. Take a cannelloni and place it vertically, opening at the top. Fill with salmon tartare. Cover both ends with chopped chives. Then place the cylinder horizontally on a plate or piece of tree trunk using a little dill cream to secure it. Then create a pattern by alternating a few dots of yuzu jelly and dill cream on the cylinder. Decorate with a few sprigs of dill and fresh herbs.

COCKTAIL

COMPOSITION:

Rémy Martin® 1738 Cognac
Quince liqueur
Fresh yuzu juice

1. QUINCE LIQUEUR

Quince
Pure alcohol 96%
2 vanilla beans
6 cardamom pods
2 cloves
1 star anise
Weck® jars
Syrup 1/1

Preparation of the infusion: Sterilize the jar by boiling it in water for 15 minutes. Place it, opening downwards, on a clean, dry towel, and let it dry completely. Use gloves to make everything sterile.

After thoroughly washing the quinces, cut them into 4 lengthwise and remove the heart. Fill the Weck® jar: 2 quinces for a 1 liter jar. Depending on your taste, flavor with vanilla, cardamom, cloves and star anise. Then fill with pure alcohol. Store in a cool, dark

place for at least 6 months. Turn the jar regularly. We even let it mature for a year, which allows all the flavors to be released in the alcohol.

Preparation of the liqueur: Mix in equal parts the sugar water and the infusion to obtain a quince liqueur of 50%. If you prefer a less alcoholic liquor, add more syrup. The liquor can be served plain or used as a cocktail.

2. ASSEMBLY

In a large glass (Stirr type), place an ice cube and add:
5 cl Rémy Martin® 1738 Cognac,
5 cl quince liqueur,
3 cl fresh yuzu juice.

Mix with a bar spoon to melt the ice. The addition of a small amount of water allows all the aromas to be released, especially those of Rémy Martin® 1738 Cognac. To cool the cocktail, add an ice cube again.

Pour into the glass of your choice. Add fine yuzu zest, then roasted buckwheat seeds. Serve immediately.

