



RÉMY COINTREAU

GASTRONOMIE

BASIC **COINTREAU**

FLAVOURED RECIPES

CUSTARD CREAM WITH COINTREAU®

Boil 1 litre milk

Mix:

200 g egg yolks

250 g sugar

100 g custard powder

Incorporate both mixtures and bring to the boil.

Pour when cold:

40 g Cointreau® 60% vol.

BAVAROISE WITH COINTREAU®

Boil 1 litre milk

Cream 320 g egg yolks and 300 g sugar.

Poach at 85°C.

Add 25 g gelatine.

When cold, pour:

1 000 g whipped cream

60 g Cointreau® 60% vol..

MOUSSELINE CREAM WITH COINTREAU®

Boil 1 litre milk

Mix:

150 g egg yolks

400 g sugar

100 g cream powder

Incorporate both mixtures and bring to the boil:

Immediately add 200 g butter.

When cold, add 200 g butter.

Whisk the mixture and add 50 g of Cointreau® 60% vol..

MOUSSE WITH COINTREAU®

Mix:

450 g sabayon

(250 g cooked sugar at 121°C + 200 g whisked egg yolks)

25 g gelatine

60 g Cointreau® 60% vol.

450 g Italian meringue

(300 g cooked sugar at 121°C + 150 g whisked egg whites)

1 000 g whipped cream

LIGHT CREAM WITH COINTREAU®

Mix:

300 g custard cream

4 g gelatine

200 g chantilly cream

15 g Cointreau® 60% vol.

CRÈME BRÛLÉE WITH COINTREAU®

Mix when cold:

300 g crème fraîche

200 g milk

80 g egg yolks

50 g eggs

90 g sugar

50 g Cointreau® 60% vol.

Pour the whole lot into oven proof dishes and bake at 90°C for one hour. Keep cool. Dust with brown sugar and caramelize before serving. Can be garnished with fruits for a gratin.

