



# RÉMY COINTREAU

GASTRONOMIE

COINTREAU

## COINTREAU® VACHERIN



THE CHEFS

Original creation by  
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Taiwan



Recipe for 12 pieces

### 1. COINTREAU® MASCARPONE CHANTILLY

- 60 g cream (35% fat) (1)
- 30 g sugar
- 2,4 g orange zest
- 1,4 g gelatin 200 blooms
- 60 g mascarpone
- 240 g cream (35% fat) (2)
- 19 g Cointreau® 60%

Heat to 70°C the cream (1) with the orange zest and sugar. Add the gelatin, then the remaining ingredients. Blend and set aside.

### 2. KUMQUAT SORBET

- 133 g kumquat juice
- 307 g water
- 13 g milk powder
- 160 g sugar
- 40 g atomized glucose powder
- 2,7 g Superneutrose
- 3 g lime zest

Heat the water and add the milk powder. Mix the sugar, the atomized glucose powder, the Superneutrose then pour over the liquid at 40°C. Bring to 85°C. Let cool and mature for at least 4 hours at 3°C.

Mix the syrup with the kumquat juice and lime zest. Mix well. Turn into sorbet and store at -18°C.

### 3. COINTREAU® FROMAGE BLANC SORBET

- 273 g water
- 147 g sugar
- 45 g atomized glucose
- 2,2 g Superneutrose
- 191 g fromage blanc
- 27 g Cointreau® 60%
- 3 g orange zest

Mix together sugar, atomized glucose and Superneutrose. In a saucepan, heat the water to 40°C, then add the dry ingredients and bring to 85°C. Let the syrup cool overnight. The next day, combine the cold syrup, fromage blanc, Cointreau® and orange zest. Mix with a blender and stir. Keep at -18°C.

### 4. SUPER CRUNCHY MERINGUE

- 138 g egg white
- 42 g sugar (1)
- 76 g icing sugar (1)
- 62 g sugar (2)
- 42 g icing sugar (2)

Egg whites should be at room temperature. Beat with sugar (1), then gradually with icing sugar (1). Gently add the sugar (2) and icing sugar (2), sieved beforehand. Poach the meringues and bake at 65/70°C for 3 hours. Store in a dry box.

### 5. COINTREAU® CITRUS DRESSING SAUCE

- 41 g grapefruit puree 100%
- 14 g mandarin puree 100%
- 14 g lime puree 100%
- 2,2 g grapefruit zest
- 1,1 g orange zest
- 1,1 g lime zest
- 7 g Cointreau® 60%
- 108 g olive oil

Mix all purees, zests and Cointreau® together. While mixing with a blender, gradually add olive oil.

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COINTREAU

ST-RÉMY  
HISTORIQUE DE FRANCE

MOUNT GAY  
Barbados Rum EST. 1703

PORT  
CHARLOTTE

THE BOTANIST  
ISLAY DRY GIN

METAXA®

Griottines®  
COINTREAU

Jacobsen®

Père  
MAGLOIRE®



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## 6. POACHED LIME SUPREMES

60 g water  
60 g sugar  
60 g lime supremes

Bring water and sugar to a boil. Add lime supremes and store at 3°C.

## 7. ASSEMBLY

50 g Cointreau® fromage blanc sorbet  
50 g kumquat sorbet  
30 g crunchy meringue (2 shapes: ø 5 cm round and small peaks)  
30 g Cointreau® mascarpone chantilly  
15 g Cointreau® citrus dressing sauce  
10 g grapefruit fresh supremes  
5 g lime supremes

For dressing, place a round meringue in the centre of the hollow dish.

Poach 3 hazelnuts of chantilly then place the fresh grapefruit supremes and the poached lime supremes.

Top the meringue with a scoop of Cointreau® fromage blanc sorbet and then a scoop of kumquat sorbet.

Place 2 peaks of meringue on top and a few lime zests.

Serve with Cointreau® citrus dressing sauce.

Servir accompagné de la sauce vinaigrette agrumes Cointreau®.