



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

## FRUIT PASTES

Recipe for 1 frame 40 x 30 x 0.6 cm (300 pieces)



MARZIPAN  
COINTREAU®

### Red Hit

Raspberry and red bell pepper fruit paste



#### INGREDIENTS

800 g RANSON Cointreau®  
marzipan  
150 g raspberry puree  
350 g red bell pepper puree  
16 g yellow pectin  
50 g granulated sugar (1)  
600 g granulated sugar (2)  
160 g trimoline  
1 vanilla pod<sup>®</sup>  
10 g citric acid  
10 g water

### Cocoa Hit

Cocoa fruit paste



#### INGREDIENTS

800 g RANSON Cointreau®  
marzipan  
500 g cocoa pulp  
16 g yellow pectin  
50 g granulated sugar (1)  
600 g granulated sugar (2)  
160 g trimoline  
10 g citric acid  
10 g water

### Clementine Hit

Clementine and sea buckthorn berries fruit paste



#### INGREDIENTS

800 g RANSON Cointreau®  
marzipan  
400 g clementine puree  
100 g sea buckthorn berries puree  
16 g yellow pectin  
50 g granulated sugar (1)  
600 g granulated sugar (2)  
160 g trimoline  
10 g citric acid  
10 g water

## PREPARATION

Mix the sugar (1) with the pectin. Heat the purees with the split vanilla pod<sup>®</sup>, add the sugar-pectin mixture and boil for 2 to 3 minutes. Add the sugar (2) and trimoline and bring to the boil at 105°C. Remove from the heat and carefully stir in the citric acid solution (citric acid + water mixture). Pour into a frame on Silpat<sup>®</sup> to a thickness of 5 mm. Allow to cool completely.

Roll out Cointreau<sup>®</sup> marzipan to 5 mm and place on top of cooled fruit paste, following the dimensions of the frame.

Cut into cubes and coat with dark chocolate.

Allow to crystallize. Decorate.