Cointreau: Teese

made by Michel Willaume



Recipe

Lemon Cake

Granulated sugar	460g
Grated lemon zest	4 pieces
Whole eggs	360g
Salt	2g
Mascarpone	200g
Flour T55	360g
6, Baking powder	5g
Clarified butter	115g
Totaal	

Lemon Cake

Green apples cubes

Green apple juice	250g
Granulated sugar	50g
Green apple cubes (8mm)	200g
Totaal	

Green apples cubes

Namelaka lemon violet

Lemon puree	110g
White chocolate	210g
Glucose	40g
Inverted sugar	10g
Gelatin	4g
Heavy cream 35% fat	170g
Totaal	

Namelaka lemon violet

Green apple sorbet with Pacojet

Green apple pieces	400g
Lemon juice	20g
Green apple juice	300g
Totaal	

Green apple sorbet with Pacojet

Green apple granité

Green apple juice	500g
Maltitol	30g
Totaal	

Green apple granité

Gel lemon ginger

Neutral glaze	200g
Lemon juice	40g
Ginger juice	10g
Totaal	

Gel lemon ginger

Violet foam

Milk	250g
Sugar	50g
Gelatin	3g
Totaal	

Violet foam

Violet opaline

Fondant	110g
Glucose	70g
Violet syrup	20g
Butter	5g
Totaal	

Violet opaline

Cointreau gel

Neutral glaze	250g
Lime zest	1g
Cointreau	80g
Totaal	

Cointreau gel

Green apple sauce

Green apple juice	300g
Neutral glaze	100g
Xanthan gum	2g
Lime juice	5g
Totaal	

Green apple sauce

Violet chocolate disk

White chocolate	200g
Crystalized violet petals	20g
Totaal	

Violet chocolate disk

Assembly, layout and finishing
Enjoy this exciting recipe.

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