

# 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
powder	6,5g Baking
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
<b>Totaal</b>	

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### Green apple sorbet with Pacojet

### Green apple granité

Green apple juice	500g
Maltitol	30g
<b>Totaal</b>	

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### Green apple granité

### Gel lemon ginger

Neutral glaze	200g
Lemon juice	40g
Ginger juice	10g
<b>Totaal</b>	

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### Gel lemon ginger

### Violet foam

Milk	250g
Sugar	50g
Gelatin	3g
<b>Totaal</b>	

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### Violet foam

### Violet opaline

Fondant	110g
Glucose	70g
Violet syrup	20g
Butter	5g
<b>Totaal</b>	

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### Violet opaline

### Cointreau gel

Neutral glaze	250g
Lime zest	1g
Cointreau	80g
<b>Totaal</b>	

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### Cointreau gel

### Green apple sauce

Green apple juice	300g
Neutral glaze	100g
Xanthan gum	2g
Lime juice	5g
<b>Totaal</b>	

### Green apple sauce

### Violet chocolate disk

White chocolate	200g
Crystalized violet petals	20g
<b>Totaal</b>	

### Violet chocolate disk

**Assembly, layout and finishing**  
Enjoy this exciting recipe.

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