

PRESS RELEASE - April 4th 2016

Joseph Cartron Maraschino Liqueur

Gold Medal - Concours Général Agricole 2016



In Eddie Benghanem's Recipe Book Pastry Chef at the Trianon Palace, Versailles

Joseph Cartron Maraschino Liqueur Ice Pops

«I love the Italian Meringue and Maraschino cherries mix. Delicate and exquisite, the Maraschino Liqueur subtly incorporates this fruity ice cream, very easy to make. To enjoy as an unexpected summer pleasure, you can even prepare it several days in advance as ice pops or in a loaf tin as an iced cake»
explains Eddie Benghanem.



MARASCHINO ICE-CREAM:

3 egg yolks
70g caster sugar
240g whipped cream
25g Joseph Cartron Maraschino Liqueur

Heat the yolks and the sugar in a bain-marie, mix until completely cooled then gently add the whipped cream and the alcohol.

Pour into half-sphere flexipans, garnish with candied fruit macerated in the Maraschino and place in the deep freeze.

CANDIED FRUITS IN MARASCHINO :

100g candied fruits
50g Joseph Cartron Maraschino Liqueur
30g golden raisins
Mix and leave to rest in a fresh place.

SWISS MERINGUE :

100g egg whites
150g sugar
Heat the egg whites and sugar in a bain-marie up to 45°, then mix with a beater.

PRESENTATION AND FINISHING TOUCHES :

Assemble 2 half-spheres of ice-cream, pierce with a lollipop stick and dip in the meringue. Place on a large ice cube (optional).

EDDIE'S TOP TIP : for the greedy ones, add a little crunchiness by sprinkling biscuit chips over the ice cream.

SIMPLE TIP : even easier, make this recipe in a loaf pan lined with greaseproof paper. Serve the meringue separately.

Ice pops
with Joseph Cartron Maraschino Liqueur
by Eddie Benghanem
Pastry Chef at the Trianon Palace Versailles

A propos de Joseph CARTRON : www.cartron.fr

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