

Black Aout

- 15ml of Joseph Cartron Mango Liqueur
- 20ml of Joseph Cartron Crème de Cassis de Bourgogne Double Crème
- 120ml of very chilled and fruity Rosé

RECIPE : Pour all the ingredients in an Old Fashioned glass. Stir and serve.

DECORATION : Decorate with the blackcurrants and the pea pod.

Tasting Tip

Mellow and very fresh cocktail.

Created by Joseph Trotta



Blackberry Crush

- 55ml of Joseph Cartron Ratafia de Bourgogne
- 10ml of Joseph Cartron Crème de Mûre des Roncières
- 15ml of fresh Lemon juice

RECIPE: Fill an Old Fashioned glass with crushed ice and all the ingredients. Stir with a spoon before serving.

DECORATION: Decorate with a small slice of yellow lemon or the blackberries.

Tasting Tip

Mellow and very fresh cocktail full of blackberry aroma which recalls sunny days. Ideal after a long day in the sun.

Created by Joseph Akhavan



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- 1 root of Ginger
- 40ml Gin
- 15ml **Joseph Cartron Crème de Cassis de Bourgogne Double Crème**
- 15ml Lime juice (1/2 squeezed Lime)
- Dry Cider

RECIPE: Grate a piece of ginger in a shaker. Add the Gin, the Joseph Cartron Crème de Cassis de Bourgogne Double Crème and the lime juice. Shake, filter and serve on ice in a Highball glass . Top up with dry cider.

Tasting Tip

Mellow and very fresh cocktail.

Created by Joseph Akhavan



O de Cassis

- 4 – 5 little cubes of cooked young red Beetroot
- 40ml Gin or Juniper
- 15ml **Joseph Cartron Crème de Cassis de Bourgogne Double Crème**
- 20ml fresh Lemon juice (1/2 Lemon)
- 5ml Brown sugar

RECIPE: In a shaker, crush the red beetroot then add the other ingredients. Shake, filter and serve in a Rock glass filled with crushed ice.

DECORATION: Decorate with a skewer of beetroot balls.

Tasting Tip

Mellow and very fresh cocktail.

Created Joseph Akhavan



Vendanges

- 30ml red Grape juice
- 20ml **Joseph Cartron Crème de Cassis de Bourgogne Double Crème**
- 20ml **Joseph Cartron Ginger Liqueur**
- 1 dash Cherry syrup
- 30ml Vodka
- Schweppes Agrum

RECIPE: Fill a Tumbler glass with ice. Pour all the ingredients. Top up with Schweppes Agrum and stir before serving.

Tasting Tip

Mellow and very fresh cocktail.

Created by Ludovic Lorillard



Back of Duckling with Caramelized Sauce

With Crème de Cassis de Bourgogne Double Crème Joseph Cartron

- 4 fillets of Duckling
- 40 Blackcurrant berries (keep several berries for the decoration)
- 5 medium long turnips
- 10g butter
- 1 dash of white vinegar
- 1 spoonful of honey
- 1 small spoonful of grape seed oil
- 1 spoonful of Morvan Cazette (roasted and ground Hazelnuts)
- 2cl Crème de Cassis de Bourgogne Double Crème Joseph Cartron

RECIPE: Peel and wash the turnips. Cut four of them into 4cm pieces in order to obtain four portions. Hollow them out slightly. Finely chop (Julienne) the last turnip. Cover and steam the turnips with the butter and 5cl of water for about 20mn. Cook the Duckling fillets in a frying pan at high heat with a little oil after gently scoring the fat. Brown them flesh side for 3mn then turn them over on the skin side for another 3mn. Add a spoonful of honey and caramelize. Drain off the fat and deglaze with the Crème de Cassis. Add the Blackcurrant berries and reserve the juice.

PRESENTATION: Season the turnip julienne with the mixture of white vinegar and the grape seed oil. Add the Morvan Cazette and place in the hollowed out turnips. Place in the plates.

Cut the Duckling fillets in two lengthwise, place on the plates and baste with the Blackcurrant flavoured cooking juice. Decorate with a few Blackcurrant berries.



Created by Stéphane Derbord, Chief Cook

Duck Foie Gras Lobe

Poached in Crème de Cassis de Bourgogne Double Crème Joseph Cartron

- 1 fresh Duck Foie Gras of about 500g
- 50cl red Burgundy wine
- 50cl Crème de Cassis de Bourgogne Double Crème Joseph Cartron
- Thyme, Bay leaf, ground Cayenne pepper and coarse salt
- 8 gelatine leaves per 100cl marinade
- Mesclun greens with Blackcurrant vinegar
- 6 slices of toasted country bread

RECIPE: (low temperature cooking): Remove the nerves of the Foie Gras. Boil up the red Burgundy wine with the Crème de Cassis together with the Thyme, Bay leaf, ground Cayenne pepper and the coarse salt. Let the liquid cool to 60°. Then poach the Foie Gras until the heart temperature reaches 38°, take it out and let it cool over night. With the marinade, make a Blackcurrant jelly by incorporating 8 gelatine leaves for 100cl of marinade.

PRESENTATION: Serve very cold in escalopes of 2 to 3mm accompanied with the very fine Blackcurrant jelly, on a mesclun salad with Blackcurrant vinegar, and small slices of toasted country bread.

Created by François Simon, Chief Cook



Cassis Mustard Veal Fillet

With Crème de Cassis de Bourgogne Double Crème Joseph Cartron

- 1 veal fillet of roughly 1.500kg
- 200g mustard
- 15ml (1 soup spoon) of Crème de Cassis de Bourgogne Double Crème Joseph Cartron
- 1 bottle Bourgogne Aligoté
- 3 garlic cloves
- 3 shallots
- 1 sprig of Thyme
- 1 Bay leaf
- 1 sprig of Rosemary
- 20g of clarified butter
- Veal stock
- Green asparagus and season's mushrooms (Chanterelles or Morels) for the toppings

RECIPE (low temperature cooking): In a shallow dish, place the veal fillet previously covered in Dijon mustard thinned with the Crème de Cassis. Prepare a marinade with the 3 garlic cloves, the 3 shallots, the sprig of Thyme, the Bay leaf, the sprig of Rosemary and the Aligoté de Bourgogne and leave the veal fillet to marinate for about 12 h in a fresh place. In a frying pan melt the clarified butter and colour the veal fillet.

Salt, then cook in an oven heated to 80°, for one hour when the temperature at heart has reached 53°. Prepare and rectify the sauce with the veal stock, the Crème de Cassis and mustard.

PREPARATION: Cut the fillet into chunks about 5cm thick. Place on the plates and serve with green asparagus and season's mushrooms (Chanterelles or Morels).



Created by François Simon, Chief Cook

Melon Pearls

With Crème de Cassis de Bourgogne Double Crème Joseph Cartron

- 1 Cavaillon Melon
- 15ml (1 soup spoon) of Crème de Cassis de Bourgogne Double Crème Joseph Cartron per person

RECIPE: Choose a good Cavaillon melon rich in colour and with a firm flesh.

With a special spoon, spoon out small balls of melon.
Place in individual bowls and put to cool.

PREPARATION: Just before serving, cover with the Crème de Cassis.

Created by François Simon, Chief Cook



Peach Feuillantine

With Crème de Cassis de Bourgogne Double Crème Joseph Cartron

- 150g melted butter
- 150g sugar
- 5 egg whites
- 150g sived flour
- 6 white peaches
- Vanilla ice cream
- 6 soup spoons of Crème de Cassis de Bourgogne Double Crème Joseph Cartron
- Icing sugar
- Blackcurrants or red berries

RECIPE: Preheat the oven to 180° (Th 6). In a bowl, prepare the Feuillantine by working the melted butter and the icing sugar with a hand whip to obtain a homogeneous cream. Gradually fold in the egg whites then the sived flour. Spread the Feuillantine and cut out 18 small discs of roughly 5cm in diameter. Put on 2 buttered baking sheets and place in the oven. Cook for about 8 to 10 minutes to obtain a lovely golden colour. Peel off immediately with a spatula then let cool. Plunge 6 peaches for 30 seconds in boiling water then remove the skin. Cut into slices and keep in a cool place.

PREPARATION: Sandwich 3 Feuillantines per plate, putting Vanilla Ice cream and slices of peach in between. Baste with a soup spoon of Crème de Cassis. Powder the icing sugar over the Feuillantine and decorate with Blackcurrants or red berries.

Created by François Simon, Chief Cook

