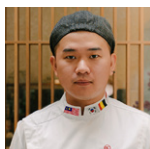




RÉMY COINTREAU

GASTRONOMIE



THE CHEF

Original creation by
Otto TAY,
Word Pastry Champion,
Malaysia



The Dim Sum

1. CREPES

14 crepes ø 24 cm

- 100 g cake flour
- 25 g sugar
- 5 g orange zests
- 40 g grape seed oil
- 35 g melted unsalted butter
- 120 g whole eggs
- 3 g sea salt flakes
- 350 g milk
- 15 g Cointreau® 40% vol.

Warm the milk to 45°C, add in sugar, zests, oil, butter, salt and eggs. Mix well and add in sieved flour. Follow by Cointreau®. Blend it well and cook the crepe on a cooking flat pan (non-stick pan) with a diameter of 24 cm.

2. CHOUX PASTRY

40 pieces ø 4 cm

- 125 g milk
- 125 g water
- 125 g unsalted butter
- 5 g sugar
- 5 g sea salt
- 300 g eggs
- 162.5 g cake flour
- +/- milk (use for adjust texture)

Boil together milk, water, butter, sugar and salt. Add in flour when boiling and stir the mixture for around 3 minutes. Pour the mixture into the mixer and mix until cool down a bit and start to add in the eggs slowly. Adjust the texture by adding extra warm milk. Pipe on the tray (diameter 4 cm). Spray oil on surface. Bake at 180°C. Open trigger. Around 25 minutes.

3. FEUILLETINE BASE

1 piece of 15 g

- 75 g praline paste 60%
- 25 g milk chocolate
- 75 g feuilletine
- 2 g sea salt flakes

Mix well all together. 1 crepe wraps 15 g. Use as base before place the choux on the crepe.

4. FRESH FRUITS

- 2 oranges
- 2 pink grapefruits

Cut into segments and each segment cut into 2. One puff 2 half segment orange and 2 half segment grapefruit.

5. COINTREAU® CHANTILLY

1 piece of 20 g

- 250 g whipping cream
- 125 g fresh cream
- 20 g icing sugar
- 35 g Cointreau® 40% vol.
- 1 orange zest

Whip all the ingredients together.

The cocktail

Sparkling, fruity

Strength:



Difficulty:



For 1 cocktail

1. INGREDIENTS

- 15 ml Cointreau® 40% vol.
- 90 ml Champagne
- 45 ml fresh orange juice

2. PREPARATION

Step 1: Combine all ingredients apart from Champagne in a chilled mixing glass.

Step 2: Add ice and stir briefly.

Step 3: Strain into a chilled Champagne flute.

Step 4: Top off with Champagne.

Step 5: Garnish with an orange twist.



www.remycointreaugastronomie.com