



RÉMY COINTREAU

GASTRONOMIE

COINTREAU



COINTREAU® CUSTARD PIE



THE CHEF

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Photo credit: Adeline Monnier

Recipe for 1 flan in a pie dish of 24 cm in Ø and 4.5 cm in height

1. DOUGH

350 g flour T55
260 g butter
70 g water
1 egg yolk (20 g)
20 g caster sugar
10 g salt
Total weight: 730 g

Soften the butter, then add the water, egg yolk, sugar and salt. Add the flour and mixer without kneading too much. Cover with a plastic wrap at least 3 hours. Use about 350 g of dough for a pie with 24 cm diameter. Spread with a roller to 3 mm thickness and garnish the buttered pan. Place in the refrigerator. It's possible to preserve the remaining dough, well wrapped, in the refrigerator 2 or 3 days or in freezer.

2. CREAM

600 g whole milk
350 g cream (35% fat content)
3 egg yolks (60 g)
3 eggs (150 g)
200 g sugar
70 g corn flour
20 g VSOP Rémy Martin® Cognac 40%
60 g Cointreau® 40%
Zests of an orange
1 vanilla pod
Total weight: 1510 g

Soak the vanilla pod and the orange zests in the VSOP Rémy Martin® Cognac and the Cointreau®.

In a saucepan, heat milk and cream.

In a bowl, whisk the egg yolks, eggs and sugar and add the corn flour.

When the mixture milk-cream is boiling, pour one half over the mixture eggs-sugar-corn flour and pour it back into the milk.

Bring to a boil then cook whisking constantly for about 3 minutes.

Remove the vanilla pod and add the VSOP Rémy Martin® Cognac and the Cointreau®, the orange zests and the vanilla in the cream. Pour entirely the cream in the pie dish, previously coated with the dough.

Leave to cool, then wait till a crust formed in the refrigerator for 12 hours before baking.

Bake in an oven at 175/185°C for around 90 minutes.

Leave to cool and unmould.

3. FINISHING

With a brush, coat with a fluide mixture of apricot glaze or tepid apricot jelly flavoured with an orange zest.

Cut.

Sprinkle the edges of icing sugar.



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