



RÉMY COINTREAU

GASTRONOMIE



COINTREAU® PROFITEROLE TARTLET



THE CHEF

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Recipe for approximately 12 tartlets

1. ALMOND SHORTCRUST PASTRY

270 g flour Type 55
150 g butter
6 g salt
110 g icing sugar
40 g almond powder
2 g vanilla powder
55 g eggs

Make a «sablage» by mixing flour, butter, salt, icing sugar and almond powder. Add eggs with vanilla powder and knead without over working. Stop when the dough is homogeneous. Set aside in the fridge to 4°C for 1 hour before use.

Spread to roll over a thickness of 2-3 mm and line circles 7 cm in diameter, lightly buttered. Place on trays and baking sheets. Let rest for 1 hour, bake in a ventilated oven to 170°C for approximately 20/25 minutes. Set aside.

2. SABLAGE (CRAQUELIN)

50 g butter
65 g brown sugar
65 g flour

Put all the ingredients in a blender and mix with a paddle, without over working. Store in the fridge to 5°C.

Spread the sablage between two plastic/paper sheets in 2 mm thickness. Freeze.

Cut slightly smaller than the puffs, approximately 1.5 cm diameter. Freeze.

3. PUFF PASTRY

125 g whole milk
50 g butter
2 g salt
4 g sugar
75 g flour Type 55
130 g eggs
15 g whole milk

In a saucepan, boil milk, butter, salt and sugar. Add off the heat the sifted flour. Lightly dry the puff pastry to remove moisture. Then, incorporate the eggs with the mixer. At the end, if necessary, add hot milk. Using a pastry bag fitted with a number

7 tip, pipe small puffs (1.8 cm diameter). Cover with sablage/craquelin. Bake to 175°C, for 25 minutes. Out of the oven, cool on wire rack.

4. LIGHT PASTRY CREAM WITH COINTREAU®

500 g whole milk
1 vanilla pod
4 egg yolks (80 g)
60 g sugar
40 g corn starch
50 g butter
200 g mascarpone Chantilly cream
60 g Cointreau® Liqueur 40%

Prepare a pastry cream: in a saucepan, boil vanilla milk and pour it over the mixture egg yolks, sugar and corn starch. Boil for 2 minutes.

Off the heat, add butter and mix together. Cool in the fridge, covered with cling film.

Stir to smooth texture with a whisk. Add Liqueur Cointreau®. To obtain a light cream, add mascarpone Chantilly cream.

5. MASCARPONE CHANTILLY CREAM

700 g whipping cream
100 g mascarpone
50 g icing sugar
1 g vanilla powder

Mix together all the very cold ingredients. With a whisk, beat until smooth and use immediately.

6. ASSEMBLY & FINISHING

Fill baked small puffs with Cointreau® light cream.

Fill the baked tartlet bottoms with Cointreau® light cream.

Add a little chocolate sauce.

Place 3 garnished puffs.

Decorate with chocolate lines.

Using a pastry bag, add mascarpone Chantilly cream.

To bring color, place a strawberry on top.

