



RÉMY COINTREAU

GASTRONOMIE



XXL GOURMET PRALINE MILLE-FEUILLE



THE CHEF

Original creation by
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Recipe for 1 mille-feuille, for around 6 people

1. CLASSICAL PUFF PASTRY

450 g flour T55
65 g butter
185 g cold water
10 g salt
300 g tourage butter
Total weight: 1000 g

In a beater using a dough hook, mix the flour, the salt and the melted butter. Gradually add the water. Mix together all the elements of the pastry without kneading too much. Wrap in cling film and keep in the fridge for at least 2 hours.

Roll the dough to give it a 40 x 30 cm rectangle, then place the tourage butter on half the dough (already roll into a 20 x 30 cm rectangle). Close the dough, roll it out then give a simple round (folding in 3) and repeat the operation a second time. The lamination will be in 2 rounds. Keep again for 2 hours in the fridge, then give 2 simple rounds, repeat the same operation. Place it in the fridge overnight.

The next day, give a simple round, then keep for 2 hours in the fridge. Finish to giving a last simple round, for a total of 6 rounds.

Roll the finished puff pastry into 2 or 3 mm layers, to use at your convenience.

This recipe gives you more puff pastry than you need in the recipe but it is difficult to make less than a kilogram.

You can also buy 1 kg of puff pastry from your pastry cook

Using a rolling-pin, spread about 500 g of puff pastry into 35 x 25 cm rectangle and keep in the fridge for at least 1 hour. Put the dough between 2 grids and sheets of baking paper and bake in a convection oven to 180°C for about 35 minutes. At the end of cooking time, retire the grids and the top sheet of baking paper, sprinkle with icing sugar and return to the oven at 220°C for a few minutes until complete and regular caramelization.

2. CHOUX PASTE

55 g whole milk
55 g water
2 g salt
4 g caster sugar
45 g butter
60 g flour (type 55)
2 whole eggs (100 g)
Total weight: 321 g

In a saucepan, boil the milk, water, salt, sugar and butter. Off the heat, add the sifted flour, return to the heat and stir with a spatula. As soon as the paste comes away from the sides, transfer the paste into a cup, then add the eggs one at a time. If the paste is too firm, add a little hot milk. The paste should make a ribbon, it must be neither too soft nor too firm.

Using a piping bag fitted with a number 9 nozzle, onto baking sheet or onto a Silpat® silicone sheet, pipe small choux of 2 cm in diameter. Bake in a convection oven at 160°C for about 35 minutes, by opening the oven door from time to time for the humidity to escape.

Good to know: In an oven too hot, the dough develops, but it cracks, which is a defect for the glaze. On the other hand, in an oven at the temperature indicated above, the choux paste develops slowly, remains smooth and supple.

This recipe of choux paste allows to prepare more than 6 choux necessary for the mille-feuille but you can use the remaining, sprinkle with grains of sugar to prepare choux buns.

3. PASTRY CREAM

250 g whole milk
2 egg yolks (40 g)
60 g caster sugar
20 g corn flour
25 g butter

Make a pastry cream: in a saucepan, boil the milk. Beat egg yolks, caster sugar and corn flour until lemon colored and pour

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in the saucepan. Bring to a boil for 2 minutes. Off the heat, add the butter and mix together before to leave to cool in fridge.

4. PRALINE MOUSSELINE

115 g hazelnut praline
185 g pastry cream
95 g butter
Total weight: 395 g

In a mixer, using a whisk, mix the praline and the pastry cream at high speed, then add the softened butter. Beat until smooth and creamy. Set aside for assembly.

5. CRISPY SHEETS

10 g milk couverture chocolate
15 g butter
150 g hazelnut praline
45 g paillette feuillantine
Total weight: 220 g

Melt the milk couverture chocolate and the cocoa butter in the microwave, then mix in the rest of the ingredients little by little. Set aside for assembly.

6. RÉMY MARTIN® CREAM

150 g pastry cream
15 g Rémy Martin® VSOP 40% vol.
Total weight: 165 g

Using a mixer with a whisk, smooth the pastry cream well then add the Rémy Martin® VSOP.

7. CARAMEL

125 g granulated sugar
35 g glucose
35 g water
Total weight: 195 g

Put the water, the glucose and the sugar in a saucepan. Place a thermometer and cook your caramel between 170°C and 175°C. Warning: for a small amount of caramel like this, stop the cooking of the caramel by placing the saucepan in a cold water bath, after reaching the indicated temperature.

Glaze the choux must be handled with care. To get a perfect glaze, deep the choux into the caramel and put them in a silicone dome to get a beautiful curve on top. Leave to cool and turn them.

8. ASSEMBLY

Fill the caramel-glazed choux with Rémy Martin® cream and keep in the fridge. Sharp the sides of the puff pastry to get straight angles. Cut 4 strips that are 30 cm long and 5 cm wide. Take a strip, garnish using a piping bag filled with the praline mousseline and place a 2nd rectangle of pastry puff, lay a crispy sheet rectangle on top and place a 3rd rectangle of pastry puff. Garnish again with the praline mousseline and finish with the last rectangle of pastry puff.

Put the mille-feuille on the slice, decorate with a piping bag without tip, cut on the bias to create an "S" shape, with the rest of the mousseline along the whole length.

Place the choux filled with Rémy Martin® cream on top and decorate with gold leaf.

