



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

## COINTREAU® CHOCOLATE PROFITEROLES



THE CHEF

Original creation by Marc DUCOBU  
Relais Desserts,  
Pâtisserie DUCOBU, Waterloo, Belgium



Recipe for 3 desserts of 6 people

### 1. SHORTBREAD

180 g butter  
90 g icing sugar  
3 g salt  
35 g almond powder  
1 egg  
295 g flour  
A little vanilla powder

Mix cooled slightly butter with icing sugar and salt.  
Add almond powder, then egg.  
Finish by adding the flour and vanilla.  
Let rest a whole night.  
The next day, roll out the dough to a 2 mm thickness and line a pie plate.

### 2. CHOCOLATE GANACHE

195 g cream (35% fat)  
75 g sugar  
75 g glucose  
195 g dark chocolate  
75 g butter

Heat cream, glucose and sugar.  
Pour on the chocolate. Let cool.  
To 40°C, add butter and mix.

### 3. PUFF DOUGH

100 g water  
100 g milk  
90 g butter  
2 g salt  
4 g sugar  
110 g flour  
150 g eggs

Boil water, milk, butter, salt and sugar.  
Add flour. Put back on the stove and stir briskly so the water in the dough will evaporate.  
Off the heat, add gradually eggs.  
Form small puffs and bake for 35 minutes to 180°C.

### 4. COINTREAU® CUSTARD

100 g egg yolks  
30 g cornflour  
25 g cream powder  
75 g milk (1)  
500 g milk (2)  
75 g cream (35% fat)  
125 g fine sugar  
1 vanilla pod  
50 g butter  
15 g Cointreau® 60%

Mix together cornflour and cream powder. Add milk (1), then egg yolks. Heat the mixture: milk (2), cream, vanilla and sugar. When the mixture reaches boiling point, pour on the egg yolks and mix immediately. Heat again. Add butter.  
Cover directly on the cream and cool quickly in the fridge.  
When the custard has cooled, stir Cointreau® while smoothing with a whisk.

### 5. ASSEMBLY AND FINISHING

Form approximately 10 small puffs, topped with Cointreau® custard on a bed of shortbread.  
Heat gently ganache before covering puffs.  
Finishing according the Chef's inspiration.

COINTREAU



MOUNT GAY  
Barbados Rum EST. 1703

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COGNAC FINE CHAMPAGNE

PORT CHARLOTTE

THE BOTANIST  
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