



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

CHOQHAUTURE



THE CHEF

Original creation by
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Creative Pastry Chef Debic,
'Passion Pâtisserie' Member,
Belgium

Recipe for 160 pièces



1. CRUNCHY FATTY PASTE

165 g Debic Croissant
200 g brown sugar
200 g flour

Put in place the ingredients in advance to room temperature and knead until the paste becomes uniform. Roll out the paste to a thickness of 1.5 mm between 2 sheets of baking paper. Cut to any shape required, about the size of an éclair.

2. BASE CHOUX PASTE

300 ml water
325 ml milk
270 g Debic Constant dairy butter
15 g sugar
15 g salt
420 g flour
720 g eggs

Slowly bring to a boil the milk, the dairy butter, the sugar and the salt. Add flour all at once and dry the mixture until the dough non longer sticks to the side of the pan. Spread mixture into the mixing bowl and turn in first gear and beat in eggs one at a time to form soft dough.

Place on baking sheets, cover with a fine layer of fatty paste and bake:

- in a oven with rotating heat: put at 245°C, stop the ventilation and after 20 minutes, dry again at 5-7 minutes (+/- 170°C)
- in a natural convection oven: bake at 230°C for 15 minutes and then still 15 minutes at 150°C.

3. ROSES CREAM

350 ml Debic 35% Cream (1)
35 g inverted sugar
375 g Cacao Barry Zéphyr™ white chocolate
15 g Cacao Barry MYCRYO® cocoa butter
5 g roses water
red colouring
600 ml Debic 35% Cream (2)

Cook 350 ml of Debic Cream (1) with the inverted sugar and mix to emulsify with the Cacao Barry Zéphyr™ white chocolate. Add the cocoa butter and the roses water. Then stir a few drops of red colouring and 600 ml of Debic Cream (2). Mix briefly and keep covered at a minimum of 12 hours in the fridge. Whisk until consistency for assembly.

4. ALUNGA CREAM

400 ml Debic 35% Cream (1)
40 g de inverted sugar
425 g Cacao Barry Alunga™ Chocolate
800 ml Debic 35% Cream (2)

Cook 400 ml of Debic Cream (1) with the inverted sugar and mix to emulsify with the Cacao Barry Alunga™ chocolate.

Add 800 ml of Debic Cream (2). Mix briefly and keep covered at a minimum of 12 hours in the fridge. Whisk until consistency for assembly.

5. INAYA CREAM WITH FIGS

350 ml Debic 35% Cream
350 ml milk

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RÉMY COINTREAU

GASTRONOMIE

50 g inverted sugar
150 g Les vergers Boiron fig puree
60 g sugar
155 g egg yolks
375 g Cacao Barry Inaya™ 65% dark chocolate
55 ml Cointreau® 60% vol.

Cook the Debic Cream, the milk and the inverted sugar. Add the fig puree. Whisk the egg yolks with the sugar and fold into the mixture. Heat to 83°C, stirring regularly. Pour onto the dark chocolate and mix to emulsify with the Cointreau®. Pour into a Silpat® small mold and freeze.

6. COCOA JELLY

9 g powder gelatine
45 ml water
150 ml Debic Végétop
150 ml milk
75 g sugar (1)
55 g Cacao Barry 'Plein Arôme' cocoa powder
75 g sugar (2)
25 ml Cointreau® 60% Vol.
120 g Cacao Barry 'Millésime Plantation' dark chocolate:
Alto el Sol 65%

Dissolve the gelatine powder in the water. Beat the Debic Végétop with the milk and the sugar (1). Dry-blend the cocoa powder with the sugar (2). Add to the hot liquid and bring to a boil. Simmer and take off from the heat. Mix the gelatine mass with the Cointreau®. Pour onto the dark chocolate and blend using a hand blender. Pour into a Silpat® mold and freeze.

7. ASSEMBLY AND FINISHING

cocoa petals
chocolate decorations
Lemon Cress (basil with a lemon taste)

Cut the éclair lengthwise on 2/3 of the height and fill alternatively with the cream, the jelly and the creams. Decorate the éclairs with a small leave of Lemon Cress, cocoa petals and an chocolate éclair.