



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

## CLAFOUTIS WITH COINTREAU®

THE CHEF

Original creation by Sébastien TRUDELLE, Pâtisserie & chocolaterie Smores, Meerssen, Netherlands



Recipe for 20 cakes (17,5 x 7,5 x H 5 cm)

### 1. CLAFOUTIS DOUGH

- 1 220 g Ranson Industries almond powder 100%
- 1 424 g sugar
- 162 g pastry cream
- 854 g eggs
- 406 g pasteurised egg yolks
- 1 220 g heavy cream
- 500 g semi-candied blackcurrant
- 500 g semi-candied cherries
- 500 g semi-candied cranberries

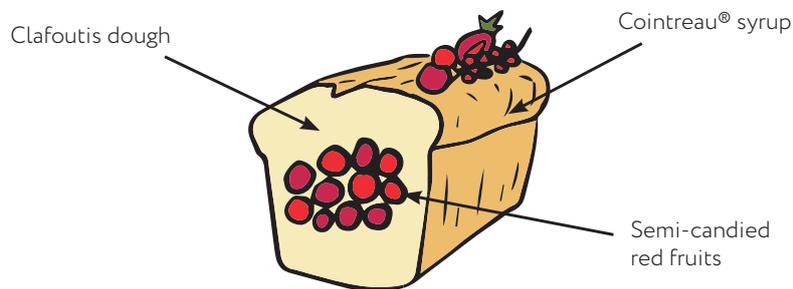
### 2. COINTREAU® SYRUP

- 50 g water
- 150 g sugar
- 50 g Cointreau® 60%

Boil sugar with water. Leave to cool before adding Cointreau®. Set aside.

After cooking, pour syrup over clafoutis.

Put all ingredients together in a blender (20L) and mix with a paddle. Pour in small individual moulds. Bake to 170°C with the open key for 15 minutes.



COINTREAU



MOUNT GAY  
Barbados Rum  
EST. 1703

ST-RÉMY

PORT CHARLOTTE

THE BOTANIST  
ISLAY DRY GIN

METAXA

Griottines®  
COINTREAU

jacobert®

Père MAGLOIRE®