



RÉMY COINTREAU

GASTRONOMIE



## COINTREAU® CREPE ROLL



THE CHEFS

Original creation by  
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World Pastry Champions 2019,  
Malaysia



Recipe for 10 pieces

### 1. COINTREAU® VANILLA CREPE

300 g milk  
143 g cake flour (T45)  
35 g sugar  
107 g eggs  
1.4 g sea salt  
Zest of an orange & juice  
29 g melted butter  
15 g Cointreau® 60%

Mix well all ingredients and lastly add in Cointreau®. Blend well, then sift. Cook the pancakes on medium heat.

### 2. COINTREAU® VANILLA CREAM

400 g whipping cream  
40 g trimoline  
30 g Cointreau® 60%  
1 vanilla pod  
10 g gelatin mass

Whisk whipping cream, trimoline, Cointreau® and vanilla into to soft peak, fold in melted gelatin.

### 3. COINTREAU® FRUITS

1 grape fruit (segments)  
Zest of a lime  
30 g neutral glaze  
10 g Cointreau® 60%  
1 orange (segments)  
50 g pomelo segments

Mix well all ingredients used as filling.

### 4. ASSEMBLY

Spread a thin layer of Cointreau® vanilla cream on each crepe, then place some Cointreau® fruits over the length. Roll crepe, then cut off the ends. Pipe Cointreau® vanilla cream on top and decorate with some fruit segments. Repeat this operation to obtain 10 rolled filled crepes.