

COINTREAU

MARGARITA COCKTAIL ECLAIR



THE CHEF

Original creation by
Jean-Michel PERRUCHON,
Meilleur Ouvrier de France Pâtissier
Ecole Bellouet Conseil,
Paris, France

Recipe for about 14 eclairs

Composition: duff pastry, Margarita cocktail creamy, green mirror chocolate glaze, Margarita fruit paste.

1. DUFF PASTRY

125 g milk
125 g water
5 g salt
10 g caster sugar
115 g butter
140 g flour T 55
225 g eggs
Total weight: 745 g

Bring milk, water, salt, caster sugar and butter to the boil. Remove from heat and stir in sifted flour. Return to the heat and dry, stirring with a spatula. As soon as the dough pulls away from the sides, pour it into the bowl of the mixer fitted with the paddle attachment. Do not overwork the duff pastry. At 40°C, add the eggs: mix 1/3 of the eggs at once, then the rest. If the dough is too stiff, add a little warm milk (about 60 g). The dough forms a nice ribbon. Pipe 13 cm-long eclairs with a PF20 tip. Spray with grease. Bake in a deck oven at 160°C for 35 to 40 minutes, open damper.

2. LIME CONFIT

60 g caster sugar
4 g pectin NH
150 g lime juice
Total weight: 214 g

Mix the caster sugar and pectin, then pour over the lime juice in a saucepan. Bring to the boil and leave to cool in a stainless steel bowl for the Margarita Cocktail cream.



3. MARGARITA COCKTAIL CREAM

220 g whipping cream
30 g lime juice
75 g egg yolks
95 g whole eggs
50 g caster sugar
28 g gelatin mass (4 g gelatin powder 200 blooms and 24 g water)
100 g lime confit
25 g **Cointreau®** 60%
25 g Tequila
100 g butter
Total weight: 748 g

In a saucepan, bring the whipping cream to the boil, then pour over the mixture of egg yolks, whole eggs and caster sugar, which have been previously whitened, and bring to a gentle boil. Remove from the heat and add the gelatine mass, lime juice, butter, **Cointreau®** and tequila. Blend and leave to cool before adding the lime confit. Set aside at 4°C for the garnish.

4. GREEN MIRROR CHOCOLATE GLAZE

150 g water
300 g caster sugar
300 g glucose
200 g condensed milk
140 g gelatin mass (20 g gelatin powder 200 blooms and 120 g water)
300 g white chocolate
2 g yellow liposoluble powder colorant
1 g green liposoluble powder colorant
Total weight: 1393 g

The day before, cook the water, caster sugar and glucose together in a saucepan at 103°C. Pour over the condensed milk, gelatine and white chocolate. Mix well. Add the colorants. Blend again and refrigerate overnight. The next day, heat the icing to 25°C.

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5. SWISS MERINGUE

100 g egg whites
 200 g caster sugar
 Total weight: 300 g

In a plastic bowl, mix the caster sugar with the egg whites, then heat intermittently in the microwave until 60°C. Pour into a mixer fitted with the whisk attachment and whip until completely cool. Using a piping bag fitted with a small fluted tip, poach flames on Silpat® baking paper. Bake in a convection oven at 80°C for approximately 1 hour, then store in a dry oven.

6. MARGARITA FRUIT PASTE

230 g lime juice
 40 g granulated sugar (1)
 5 g yellow pectin
 70 g glucose
 210 g granulated sugar (2)
 10 g Cointreau® 60%
 6 g citric acid solution (50% water and 50% citric acid)
 Total weight: 571 g

In a saucepan, whisk together the cold juice, sugar (1) and yellow pectin. Bring to the boil for 2 to 3 minutes. Add the glucose, then the sugar (2) in 2 or 3 times, making sure to keep the temperature of the mixture above 85°C.

Cook to 106°C. Remove from heat, add Cointreau® and acid solution. Immediately pour into a 1.5 cm-high stainless steel frame.

7. ASSEMBLY AND FINISHING

Drill 3 small holes in each eclair and top with the Margarita cocktail cream, then freeze until cold.

Glaze the eclairs twice with the green mirror chocolate icing, stopping for 10 minutes in the freezer between each glazing.

Decorate with small Swiss meringues and pieces of Margarita fruit paste.

