



# RÉMY COINTREAU

GASTRONOMIE

COINTREAU

## COINTREAU® ORANGE FLAN



THE CHEFS

Original creation by  
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### 1. INVERTED PUFF PASTRY

For 1 piece  
183 g flour T65 (1)  
5,2 g salt  
27 g baking butter 82% (1)  
80 g water  
143 g baking butter 82% (2)  
62 g flour T65 (2)

On the first day, combine the butter (1) and flour (1) with the paddle attachment. Make a square and let stand until the next day. On the same day, prepare the dough. Pour the water and salt into the bowl, then add the flour (2) and soft butter (2). Knead gently without forcing with the hook. Let stand 15 minutes outside, spread in a square and refrigerate until the next day.

The next day, add the dough to the butter and make a double turn. Let stand for 2 hours. Give a double turn again, then let stand for 2 hours. Give a single turn and refrigerate overnight.

The next day (3<sup>rd</sup> day), roll the dough to 3.75 mm, soften the dough and cut. Let rest for a few hours and then store in the freezer.

### 2. COINTREAU® MANDARINE MARMALADE

For 2 pieces  
206 g fresh mandarines  
38 g sugar (1)  
30 g mandarine puree  
25 g lime puree  
5,1 g pectin NH  
15 g sugar (2)  
1,2 g gelatin powder  
7,5 g Cointreau® 60%

With a fork, pierce the mandarines and place them in a large saucepan with cold water. Boil and then remove the water and repeat with cold water. Repeat 3 times. The 4<sup>th</sup> time, cook the mandarines until tender.

Remove the water and let cool. Cut the mandarines in half and remove the seeds and the white part of the center. Cut the mandarines into pieces and mix with the sugar, mandarine puree and lime juice. Cook to stew. Combine the sugar (2) and pectin and add to the marmalade. Cook for 30 seconds. Cool to 40°C and add Cointreau®. Mix and pour into a container. Refrigerate.

### 3. COINTREAU® ORANGE FLAN

For Pour 1 pièce  
349 g milk  
98 g cream  
2,9 g orange/mandarin zest  
39 g sugar (1)  
114 g egg yolks  
39 g sugar (2)  
30,4 g cornstarch  
44 g Cointreau® 60%

Boil the milk, cream, zest and sugar (1). In a bowl, combine the yolks, sugar (2) and cornstarch. Pour the hot liquid over the yolks then pour everything into the saucepan. Cook as a pastry cream for at least 30 seconds. Mix the cream with Cointreau® for a smooth, fluid texture, then pour into the puff pastry.

### 4. EGG WASH

For 1 piece  
20 g egg yolks  
5 g cream

Mix together then strain before using.

### 5. ASSEMBLY

500 g inverted puff pastry  
650 g Cointreau® orange flan  
150 g Cointreau® mandarine marmalade  
Egg wash  
Fresh orange/mandarine supremes  
Microgreens herbs (Lemon balm)

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COINTREAU

ST-RÉMY  
Cognac

MOUNT GAY  
Barbados Rum EST. 1703

PORT CHARLOTTE

THE BOTANIST  
ISLAY DRY GIN

METAXA®

Griottines®  
COINTREAU

Jacobsen®

Père MAGLOIRE®



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Make the puff pastry, roll it to 3.5 mm and then let it soften in the refrigerator.

Cut 49 x 7cm strips.

Roll out the strip and line the circle (with a Silpain) + 1 x 14 cm disc at the bottom.

Chill in the refrigerator for 1 hour then put in the freezer.

Cook dough at 170°C, ventilation 3, open oura, 35/40 minutes.

Cook the pastry cream and mix well.

Pour into the baked puff pastry.

Cool quickly in the cell and overnight in the refrigerator.

Bake the dough at 180°C, ventilation 3, open oura, for 20/25 minutes then turn the baking sheet and add 10 minutes.

Remove the circle and brush the egg wash onto the edges.

Cook again for a few minutes until golden brown.

Cool to room temperature and then in the refrigerator.

Garnish with Cointreau® mandarine marmalade on top and add orange/mandarine segments and herbs (lemon balm).