



# RÉMY COINTREAU

GASTRONOMIE

COINTREAU

## MILLE-FEUILLE



THE CHEF

Original creation by Marc DUCOBU  
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Recipe for 3 mille-feuilles to 6 personnes

### 1. PUFF PASTRY

Dough:  
700 g flour (strong)  
20 g salt  
200 g butter  
300 g water  
15 g white vinegar  
Total weight: 1 235 g

Dry butter:  
800 g dry butter  
300 g flour (strong)  
Total weight: 1 100 g

In a bowl, with a dough hook, mix flour, salt, butter, water and white vinegar for 10 minutes, in first speed. Place in the fridge. Mix dry butter and flour for 6 minutes. Flatten the dough and place again in the fridge. Roll out the dough into rectangle, place the dry butter over half of the dough, then fold the over half on top. Give 2 double folds and 2 single folds with a 15-minutes rest between every fold. Total 5 folds. Roll out to 60 x 40 cm at 2.5 mm thick for a weight of around 750 g. Leave to rest in the fridge. Place one of your puff pastry sheets between 2 baking sheets and baking paper and bake at 180°C for around 35 minutes. At end of cooking, sprinkle with icing sugar the mille-feuille sheets in a oven to 220°C for a few minutes until caramelized. Note: this recipe gives more puff pastry than necessary.

### 2. COINTREAU® PASTRY CREAM

100 g egg yolks  
30 g cornstarch  
25 g cream powder  
75 g milk (1)  
500 g milk (2)  
75 g cream 35% fat  
125 g castor sugar  
1 vanilla pod  
50 g butter  
15 g Cointreau® 60%

Mix cornstarch with cream powder. Add milk (1), then egg yolks. Heat the mixture: milk (2), cream, vanilla and sugar. When boiling, pour over the previous preparation and mix directly. Heat again. Add butter. Cover the surface with cling film and cool quickly in the fridge. Add in cold the Cointreau®, whilst smoothing out the cream with a whisk.

### 3. ASSEMBLY & FINISHING

Cover the sides of puff pastry sheets to obtain right angles. Cut 12 strips 5 cm wide lengthwise, then cut in half to obtain 24 strips 30 cm long and 5 cm wide. Use 4 strips by mille-feuille, using a pastry bag, garnish with Cointreau® pastry cream. Repeat the operation a second time and place the mille-feuilles in the fridge.

Turn the mille-feuilles and top each piece with whipped cream using a pastry bag (F16) in «S» along the entire length. Decorate with fresh fruits or macarons, according to your inspiration.

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