



RÉMY COINTREAU

GASTRONOMIE



PISTACHIO STRAWBERRY PIE



LE CHEF

Original creation by
Jean-Thomas SCHNEIDER,
World pastry Champion 2017,
World Ice cream Champion 2018, Belgium



1. SABLÉ PASTE

215 g butter (82% fat)
135 g icing sugar
2 g fine salt
45 g almond powder
70 g eggs
360 g T45 strong flour
Total = 827 g

Mix the butter, icing sugar, salt and almond powder. Add the eggs and then the flour. Bake at 150°C for 30 minutes.

2. STRAWBERRY GLAZE

600 g neutral topping
60 g strawberry pulp
Total = 660 g

Mix together.

3. STRAWBERRY MOUSSE

780 g strawberry cream
600 g whipped cream (35% fat)
Total = 1 380 g

Mix the strawberry cream and the whipped cream.
Pipe 160 g per circle of 120 x 2 cm.

4. GRIOTTINES® COINTREAU®

400 g Griottines® Cointreau®

5. PISTACHIO JELLY

590 g milk (3,6% fat)

98 g pistachio paste
2 g vanilla pod
39 g sugar
9 g vegetal gelling agent
12 g Mount Gay® rum 55% vol.
Total = 750 g

Temper the milk, pistachio paste and vanilla pod. Add the sugar and vegetal gelling agent. Heat to 65°C. Add the Mount Gay® rum. Glaze.

6. STRAWBERRY CREAM

900 g strawberry puree (15% of sugar)
60 g sugar
21 g 325 NH 95 pectin
120 g DE40 glucose powder
150 g butter (82% fat)
Total = 1 251 g

Mix the sugar, pectin and glucose powder, then add the strawberry puree. Bring to the boil. Add the butter. Blend.

7. PISTACHIO CHANTILLY

675 g cream (35% fat)
75 g milk (3,6% fat)
60 g sugar
3 g Chantifix
75 g pistachio paste
Total = 888 g

Mix the sugar and Chantifix. Mix the cream, milk and pistachio paste. Beat together.

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COINTREAU



MOUNT GAY
Barbados Rum
EST. 1703

ST-RÉMY
COGNAC FINE CHAMPAGNE

PORT
CHARLOTTE

THE BOTANIST
ISLAY DRY GIN

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8. CHOUX SPONGE

190 g milk (3,6% fat)
4 g fine salt
45 g butter (82% fat)
90 g T45 strong flour
190 g eggs
60 g grape seed oil
190 g egg whites
100 g sugar
Total = 869 g

Boil the milk, salt and butter. Incorporate the flour off the heat. Dry out the dough. Gradually beat in the eggs. Add the grape seed oil. Blend this mixture. Beat the egg whites with the sugar. Combine the two mixtures. Spread on a 60 x 40 cm sheet. Bake for 10 minutes to 180°C. Cover in cling-film when it comes out of the oven, until cool.

9. ASSEMBLY AND FINISHING

