



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

MEDJOUL PIE

THE CHEF

Original creation by
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Recipe for 6 pies for 4 people or 32 single servings

1. COINTREAU® FINANCIER

500 g butter
600 g sugar
10 g Fleur de sel
400 g ground mix (50% almond, 50% sugar)
600 g eggs
160 g flour
140 g Cointreau® 60%
534 g Medjoul dates, in pieces

With the paddle attachment, mix soft butter with sugar, Fleur de sel and ground mix. Add the eggs (at room temperature) and mix at medium speed for 10 minutes. Finally, incorporate the flour, Cointreau® and dates. Fill moulds: 240 g for 4-person pies, 50 g for individual servings. Bake to 170°C for 23 minutes. Drizzle with syrup after cooking.

2. COINTREAU® SYRUP

500 g Cointreau® 60%
1250 g syrup

Heat the syrup. Below 40°C, add Cointreau® and let cool at room temperature.

3. MASCARPONE CHANTILLY

160 g cream (35% fat) (1)
100 g mascarpone
70 g cream (35% fat) (2)
33 g sugar
½ Tahiti vanilla pod

Infuse the cream (1) with the sugar and vanilla. Add the cream (2) and mascarpone. Mix with a hand blender. Let stand overnight in the refrigerator, before use.

4. DATES CREAM

500 g cream (35% fat)
220 g date paste

Mix the date paste with the cream. Whip into Chantilly and fill the Flexipan® moulds. Freeze.

110 g = 10 cm diameter insert
30 g = 1 person

5. ASSEMBLY & FINISHING

Unmould the date cream then glaze with a neutral jelly. Place on the cooked financiers.

Whip the mascarpone Chantilly and pipe on the edges of financiers by waving.

Decorate with chocolate and date pieces.

COINTREAU

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