



RÉMY COINTREAU

GASTRONOMIE

METAXA®

METAXA® COFFEE ECLAIR

THE CHEF

Original creation by Nadia Makrygianni,
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Recipe for 25 éclairs

1. CHOUX PASTE

188 g water
188 g milk
6 g sugar
6 g salt
168 g butter
210 g flour
375 g eggs

In a saucepan, combine water, milk, sugar, salt and butter. Bring the mixture to a boil and add the sifted flour. Stir with a spatula until smooth for about 2 minutes over low heat. Transfer the choux paste in a mixer bowl and start mixing with a paddle attachment. Gradually add the eggs at low speed, previously prepared with a hand blender. When the choux paste is ready, pipe eclairs at 12-13 cm. Optionally, sprinkle éclair with sugar and bake at 160°C for about 25 minutes.

2. CINNAMON CRUMBLE

165 g butter
83 g muscovado sugar
105 g brown sugar
30 g eggs
15 g milk
330 g flour
1,5 g salt
8 g cinnamon powder
7,5 g baking powder

In a stand mixer mix sugars, salt and butter until creamy. Gradually add the egg mixture with the milk at room temperature. When mixture is creamy and homogenized add all the dry ingredients in once. Put dough in the fridge for 30 minutes and then grate it in a silicone mat. Bake the dough

chilled at 150°C for 15 minutes until golden brown. Keep crumble for the assembly to put in the eclairs. The rest put it in a food processor until a paste is obtained.

3. GREEK COFFEE- METAXA® WHIPPED GANACHE

570 g whipping cream
60 g Greek coffee beans
70 g grue de cacao
30 g gelatin mass
130 g white chocolate 33%
30 g Metaxa® 60%

Roast coffee beans at 160°C for 3 minutes. Crush coffee beans, grue de cacao and infuse them with whipping cream for 20 minutes. Strain the mixture and add whipping cream if needed. In a saucepan, heat whipping cream and dissolve gelatin mass. Make a smooth ganache with white chocolate. At the end, add Metaxa® and combine with hand blender. Rest the whipped ganache overnight before use.

4. GREEK COFFEE-CINAMMON CUSTARD

375 g milk
75 g whipping cream
10 g roasted Greek coffee beans
60 g egg yolks
60 g sugar
30 g corn flour
83 g butter
20 g gelatin mass
13 g Metaxa® 60%
100 g cinnamon crumble paste

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In a bowl combine sugar, corn flour, egg yolks until homogenous mixture is obtained. In a saucepan, heat the milk and make an infusion with coffee beans for 20' minutes. Strain and add milk if needed and the cream. Gradually pour the hot mixture over the first mixture and stir. Pour all of the mixture in the saucepan constantly stirring, until it boils. Add the gelatin mass, butter and **Metaxa®**. Whisk until is incorporated. After cooling custard is ready to be used. For the assembly, whisk custard with crumble paste previously made.

5. CITRUS CARAMEL

25 g water
60 g glucose
60 g sugar
160 g whipping cream
1/3 orange zest
Vanilla paste
48 g butter
2,5 g fleur de sel
32 g sweetened condensed milk
14 g gelatin mass
10 g **Metaxa®** 60%

In a saucepan, put water, glucose and sugar until is caramelized at 185°C. Meanwhile, heat the cream with orange zest and vanilla. Pour over the caramel stirring until homogenized, reaching 105°C. Remove from the heat. Add condensed milk and gelatin mass. When temperature is at 50°C, add butter fleur de sel and **Metaxa®**. Incorporate with hand blender.

6. RAISINS- METAXA®

40 g raisins
30 g **Metaxa®** 60%
20 g water

Soak raisins with water and **Metaxa®** overnight.

7. CHOCOLATE DECORS: MOUSTACHE & METAXA® LOGO

Temper bitter chocolate to make chocolate decors. Optionally spray with bronze colour. I used a moustache stencil in the memory of Spyros Metaxas.

8. ASSEMBLY

Cut the top of the éclair and pipe in cinnamon custard cream. Put in the insert 4 raisins and 7g cinnamon crumble coated with caramelized chocolate.
Pipe 10 g of citrus caramel.
On the top of the éclair, pipe with a nozzle a line of the whipped Greek coffee-**Metaxa®** ganache.
Decorate with bitter chocolate decors.

COINTREAU


RÉMY MARTIN
COGNAC FINE CHAMPAGNE

MOUNT GAY
Barbados Rum
ESTD 1703


ST-RÉMY
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PORT
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THE BOTANIST
ISLAY DRY GIN

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