



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

COINTREAU® STRAWBERRY CHOUX



THE CHEF

Original creation by
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Recipe for ? individual choux or 30 mini choux

1. COCOA NIBS COATING

88 g butter
105 g raw sugar
19 g almond powder
12 g chopped cocoa nibs
76 g flour T55
Total weight: 300 g

Combine all ingredients in the food processor. Spread at 2mm between 2 parchements. Freeze.

2. PÂTE À CHOUX

41 g water
41 g whole milk
37 g butter
2,5 g sugar
0,8 g sea salt
45 g flour T55
82 g whole eggs
Total weight: 250 g

Boil the water, milk, butter, sugar and sea salt. Add the flour and keep the heat on for a bit to make it dry. Transfer in a mixing bowl and add the eggs progressively. Pipe on a Silpain®.

3. STRAWBERRY COINTREAU® CREAM

For 30 mini pieces
181 g strawberry puree
66 g raspberry puree
33 g sugar
20 g cornstarch
20 g gelatin mass (x 6)
38 g butter
23 g Cointreau® 60%
Total weight: 380 g

Make a pastry cream with the purees, sugar and cornstarch. Add the gelatin mass and chill at 40°C. Blend with the butter and Cointreau® then chill.

4. GRAPEFRUIT COINTREAU® WHIPPED GANACHE

For 30 mini pieces
78 g cream (1)
1,3 g grapefruit zest
9 g gelatin mass (x 6)
5 g glucose
25 g white chocolate 34%
99 g cream (2)
32 g Cointreau® 60%
Total weight: 250 g

Heat the cream (1) and infuse the grapefruit zest for 15 minutes. Strain and recalculate. Add the gelatin mass and glucose around 60/70°C. Pour over the white chocolate to make a ganache and blend. Add the cream (2) and the Cointreau® then blend one more time. Chill and whip.

5. STRAWBERRY COINTREAU® TRANSLUCENT JELLY

For 30 mini pieces
3 g sugar
0,91 g agar agar
58 g water
12 g strawberry puree
12 g raspberry puree
15 g gelatin mass (x 6)
9 g Cointreau® 60%
Total weight: 110 g

Add the sugar and agar agar to the water with the purées and bring to the boil. Add the gelatin mass and Cointreau®, then heat to 40/45°C. Spray with a little oil before pouring 100 g onto a 30 x 21 cm baking tray.

6. ASSEMBLY

		Individual	Mini
2	Pâte à choux	40 g	5 g
1	Cocoa nibs coating	ø 5 cm	ø 3 cm
3	Strawberry Cointreau® cream	50 g	10 g
4	Grapefruit Cointreau® whipped ganache	?	5 g
5	Strawberry Cointreau® jelly	5 cm cutter	3 cm cutter
	Raspberry crispies	S.Q.	S.Q.
	Grapefruit zests	S.Q.	S.Q.

Bake the pâte à choux and allow to cool down.
 Fill the choux with the strawberry Cointreau® cream.
 Whip the whipped ganache and pipe on top of the choux.
 Cut thin jelly to desired diameter and drop on top of the choux.
 Decorate with some raspberry crispies and grapefruit zests.