



RÉMY COINTREAU

GASTRONOMIE



TOPAZ MILLE-FEUILLE



THE CHEF

Original creation by
Otto TAY,
World pastry champion,
Malaysia

Recipe for 12 pieces



1. CHOCOLATE PUFF PASTRY

990 g T55 flour
60 g cocoa powder
29 g sea salt flakes
210 g unsalted butter
357 g water
500 g folding butter
Total weight: 2 146 g

Mix flour, salt, and soft butter together. Then gradually incorporate the water without forming gluten. Leave overnight in the fridge.

Roll out into rectangle and place folding butter in center. Make 2 x single and 1 x book (not double, just book). Refrigerate for one hour before flattening to 3 mm.

Let stand overnight again, then cut into 9 x 25 cm rectangles to make 12 to 14 pieces. Use an oil-coated steel roller, wrapped in paper.

Bake at 170°C for 30 + 15 minutes.

Vent: out 100%

Thickness: n° 3

Then cut into 9 x 5 cm rectangles.

2. RÉMY MARTIN® CHOCOLATE MOELLEUX

250 g whipping cream
350 g milk
91 g sugar
139 g egg yolks
0,2 g sea salt flakes
334 g dark chocolate 70%
30 g Rémy Martin® cognac 50%
Total weight: 1 194 g

Make a pastry cream without the chocolate. When it boils, pour it gradually into the chocolate, mixing well before adding the Rémy Martin® cognac. Keep in a cool place.

3. CHOCOLATE BROWNIES

118 g unsalted butter
118 g sugar
118 g trehalose
118 g eggs
79 g cake flour
29 g cocoa powder
40 g toasted chopped walnut
sprinkled with Rémy Martin® cognac
Total weight: 620 g

Beat butter and sugar together until light and fluffy. Stir in remaining ingredients.

Pour into 28 x 37 cm rectangle. Bake at 150/160°C, fan 4, ventilation IN, for 15 minutes.

Cut into 1.5 cm cubes.

4. CARAMEL FILLING

48 g glucose (1)
90 g sugar
186 g cream
52 g milk
100 g glucose (2)
1 vanilla pod
68 g unsalted butter
1,6 g sea salt flakes
Total weight: 546,6 g

Make a caramel with the glucose (1) and sugar. Deglaze with hot cream, milk, glucose (2) and vanilla seeds. Cook at 105°C (230 g), then cool to 70°C before adding the soft butter and salt.

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COINTREAU



MOUNT GAY
Barbados Rum 1703



PORT
CHARLOTTE

THE BOTANIST
ISLAY DRY GIN

METAXA



jacobert

PORE
MAGLOIRE



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5. TOASTED HAZELNUT WITH RÉMY MARTIN®

500 g toasted whole hazelnut
60 g Rémy Martin® cognac 50%
Total weight: 560 g

Bake the hazelnuts in the oven until golden, then, while they are hot, pour the Rémy Martin® cognac over them to flavour them. Bake again for 1 minute.

6. HAZELNUT PASTE

500 g 100% hazelnut paste

Use as a filling.

7. CHANTILLY 70%

154 g milk
56 g trimoline
266 g dark chocolate 70%
46 g gelatin mass
800 g whipping cream
0,5 g sea salt flakes
Total weight: 1 322.5 g

Your usual recipe

8. ASSEMBLY

