



# RÉMY COINTREAU

GASTRONOMIE



## PINEAPPLE CHOUX



THE CHEF

Original creation by Alexis BOUILLET, World's Best Young Pastry Chef 2011 Twin's Creative Lab, Taiwan



Recipe for 16 pieces

### 1. CHOUX PASTRY

- 46 g water
- 46 g milk
- 1 g sugar
- 1 g salt
- 2 g trimoline
- 37 g butter
- 55 g flour T55 (around 14% protein)
- 92 g egg
- Total weight: 280 g

In a saucepan, bring the water, milk, sugar, salt, trimoline, and butter to a boil. Sift the flour and pour it into the liquid. Heat gently. Cool the base to 50°C in a mixer. Add the beaten egg at room temperature and mix until completely smooth.

Bake as desired:

- in a deck oven at 180°C (top) and 160°C (bottom), with the window open, then finish baking in a convection oven at 155°C (window open),
- in a convection oven preheated to 180°C: bake the choux at 160°C for about 20 minutes, speed 3 + window open, then at speed 2 until golden brown.

### 2. CRUMBLE

- 117 g butter
- 117 g raw cassonade sugar
- 93 g flour T55
- 23 g almond powder
- Total weight: 350 g

Mix the butter and sugar, then stir in the flour and almond powder. Roll out to 2 mm thick between two plastic sheets.

### 3. COINTREAU® PINEAPPLE CREAM

- 407 g pineapple purée
- 13 g lime purée
- 56 g sugar
- 34 g egg yolk
- 28 g cornstarch
- 5 g gelatin 200 bloom
- 90 g butter
- 28 g Cointreau® 60%
- Total weight: 661 g

Make a custard cream with purées, sugar, yolk and cornstarch. Add the gelatin and cool it down to 40°C before incorporating the softened butter and Cointreau®. Mix.

### 4. PINEAPPLE MARMALADE

- 630 g pineapple
- 45 g sugar
- 24 g lime purée
- 8 g liquid vanilla extract
- 21 g Cointreau® 60%
- 7.5 g cornstarch
- Total weight: 735.5 g

Cut the pineapple into 1 cm cubes. Cook and then strain to remove excess juice. Add the lime purée, vanilla, and sugar. Mix the Cointreau® with the cornstarch, then pour over the pineapple. Cook for 1 minute to activate the cornstarch. Allow to cool quickly.

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## 5. COINTREAU® MASCARPONE CHANTILLY

- 93 g cream 35% (1)
  - 4 g lime zest
  - 47 g sugar
  - 3 g gelatin 200 bloom
  - 93 g mascarpone
  - 373 g cream 35% (2)
  - 28 g Cointreau® 60%
- Total weight: 641 g

Heat the cream (1) with the lime zest and sugar to 60°C. Add the gelatin, then the other ingredients. Blend, strain to remove the zest, and let rest for 12 hours at 3°C before whipping.

## 6. ASSEMBLY

- 15 + 5 g choux pastry (body + head) ø 4.5 cm
- 5 g crumble ø 5.5 cm
- 35 g Cointreau® pineapple cream
- 20 + 10 g pineapple marmalade (interior + silicon disc, ø 4 cm, for decoration)
- 35 g Cointreau® mascarpone chantilly
- 2 g neutral glaze
- 2 g lime zest

### Step 1:

Prepare the crumble and choux pastry. Pipe the choux pastry onto a baking sheet, top with the crumble, and bake.

### Step 2:

Fill the choux with Cointreau® pineapple cream and pineapple marmalade in the center.

### Step 3:

Pipe the Cointreau® mascarpone chantilly, then place the pineapple marmalade disc, previously covered with neutral glaze. Decorate with lime zest.



pineapple marmalade

Cointreau® mascarpone chantilly

Cointreau® pineapple cream

choux pastry with crumble