



RÉMY COINTREAU

GASTRONOMIE



## ELEGANCE PASSION

### CREAM PUFFS, REVISITED

THE CHEF

Original creation by  
Romane PICARD-SANZEY,  
1<sup>st</sup> Prize in the 2025 World Gourmet Coffee  
Competition (Vannes)

Recipe for approximately 18 pieces



#### 1. CYLINDRICAL CHOUX PASTRY

75 g butter  
80 g water  
80 g whole milk  
2 g salt  
90 g T55 flour  
2 g caster sugar  
140 g eggs

Boil the butter, water, milk, and salt. Add the flour and dry for 1 minute. Put the dough in a mixer fitted with a paddle attachment and mix for 5 minutes. Add the eggs a little at a time.

Line stainless steel tubes with a perforated baking mat. Place these lined tubes on a perforated baking sheet covered with a baking mat. Pipe the choux pastry to cover 1/3 of the height (25 g). Cover with a perforated baking mat and a perforated baking sheet. Weigh down with a saucepan, place in the oven and bake for 55 minutes in an oven preheated to 190°C.

#### 2. PASSION MANGO CREAM

141 g passion fruit purée  
69 g mango purée  
35 g deodorized coconut oil  
43 g sugar  
6 g cornstarch  
2.6 g vegetable gelling agent  
2.86 g vegetable stabilizer

Heat the purées and coconut oil. Sprinkle in the sugar, cornstarch, gelling agent and stabilizer. Cook until it comes to a gentle boil. Set aside in the freezer. Pipe into the cylindrical choux pastries.

#### 3. COINTREAU® PASSION JELLY

58 g passion fruit purée  
58 g water  
12 g sugar  
0.58 g agar-agar  
13.4 g Cointreau® 60%

Bring the passion fruit purée and water to a boil. Add the sugar and agar-agar in a steady stream, then bring back to a gentle boil. Add the Cointreau®. Pour directly into a frame lined with plastic wrap to a depth of 5 mm. Set aside in the freezer.

#### 4. COINTREAU® VANILLA GANACHE

1 g orange zest  
181 g cream (2)  
40 g mascarpone  
8 g Cointreau® 60%  
3.5 g vanilla paste  
82 g cream (1)  
12.5 g sugar  
12.5 g atomized glucose  
12.5 g gelatin mass

The day before, infuse the orange zest in the cream (2). Mix the mascarpone, Cointreau® and vanilla paste. Boil the cream (1) with the sugars. Add the gelatin mass and dissolve thoroughly. Pour over the previous mixture. Add the cream (2) and mix. Set aside and pipe using a No. 3 tip.

#### 5. ASSEMBLY

