



RÉMY COINTREAU

GASTRONOMIE



## PASSION PUFFS

THE CHEF

Original creation by Emeline Audrain,  
Tasting Awards at the 2025 Mondial du  
Café Gourmand Competition (Vannes)

Recipe for about 15 puffs

### 1. CHOUX PASTRY

75 g water  
75 g milk  
3 g sugar  
2 g salt  
65 g semi-salted butter  
80 g flour  
150 g eggs  
Total weight: 450 g

Make a choux pastry.

Flower-shaped puffs: Using a flower-shaped stencil, pipe 10 g of choux pastry through a small plain piping tip.

Mini choux: Pipe 2 g per mini puffs and spray them with cooking spray. Place in a proofing box before baking. Bake for 25 minutes at 170°C in a conventional oven. Let cool.

### 2. CRAQUELIN

100 g brown sugar  
80 g semi-salted butter  
80 g flour  
20 g almond powder  
Total weight: 280 g

Combine the ingredients in a food processor fitted with a flat beater. Spread the mixture between two sheets of parchment paper. Freeze until firm. Cut out 3 g pieces of craquelin using a 5 cm flower-shaped cutter. Then place one on top of each puff.

### 3. COINTREAU® PASSION CREAM

65 g passion fruit purée  
45 g sugar  
120 g eggs  
2 g gelatin sheets  
12 g Cointreau® 60%  
65 g butter  
Total weight: 309 g

Soak the gelatin in cold water. Cook the fruit purée, sugar, and eggs at 83°C. Stir in the gelatin, then the butter, and finally the Cointreau®. Blend. Cover with plastic wrap, touching the surface, and let cool.



### 4. COINTREAU® PASSION JELLY

100 g passion fruit purée  
35 g sugar  
50 g Cointreau® 60%  
2 g agar-agar  
S.Q. orange zest  
Total weight: 187 g

Bring the ingredients to a boil together. Pour the mixture thinly onto a silicone mat. Let cool. Cut into flower shapes using a 6 cm diameter cutter and 1.5 cm diameter circles.

### 5. PASSION CARAMEL

100 g sugar  
60 g passion fruit purée  
1 vanilla pod  
10 g semi-salted butter  
Total weight: 170 g

Heat the fruit purée with the vanilla. Make a dry caramel. Deglaze with the fruit purée. Add the butter and let cool. Transfer to a piping bag.

### 6. ASSEMBLY

Fill the "flower" puffs with 3 g of passion caramel, followed by 23 g of Cointreau® passion cream. Smooth the surface with an offset spatula.

Fill the mini puffs in the same way.

Place a thin layer of «flower» jelly on top of each puff.

Pipe a 3-g circle of Cointreau® passion cream using a 4-mm nozzle.

Place a mini puff on the plate, then top with a 1.5 cm diameter jelly. Garnish the "flower" jelly with 6 passion fruit seeds.

