



RÉMY COINTREAU

GASTRONOMIE



BASKET PUFFS

THE CHEF

Original creation by Bruno Merlonghi
Third prize at the 2025 Mondial du Café
Gourmand Competition (Vannes)



Recipe for about 15 puffs

1. DOUBLE-BUTTER CHOUX PASTRY

100 g water
100 g milk
2 g salt
15 g sugar
90 g butter
110 g flour
200 g eggs
Total weight: 617 g

Bring the water, milk, salt, butter and sugar to a boil. Remove from the heat, add the flour all at once and mix until the mixture is smooth. Return to the heat and cook until the dough pulls away from the sides of the pan. Transfer to the bowl of a stand mixer and let cool slightly, then gradually incorporate the eggs until the mixture is smooth and glossy. Pipe onto a silicone mat to form 3 cm diameter discs. Apply the craquelin, then bake at 156°C until fully risen and evenly browned.

2. COINTREAU® CHOCOLATE EMULSION

420 g 40% milk chocolate
160 g cocoa butter
330 g almond paste
70 g Cointreau® 60%
Total weight: 980 g

Melt the milk chocolate with the cocoa butter, then add the almond paste and emulsify until the mixture is smooth and uniform. Let it cool slightly, then incorporate the Cointreau® while emulsifying to achieve a glossy, stable texture. The mixture must be pre-crystallized.

3. PEACH JELLY

46 g dextrose
20 g corn cream
500 g peach pulp, lemon thyme and vanilla
40 g Cointreau® 60%
Total weight: 606 g

Mix the dextrose and corn cream into the peach pulp, then blend until the mixture is smooth and uniform.

4. PASSION FRUIT PASTRY CREAM

250 g passion fruit purée
70 g egg yolks
50 g sugar
30 g rice starch
Total weight: 400 g

Bring the purée to a boil. Meanwhile, mix the egg yolks, sugar, and rice starch, then stir into the hot purée. Return to the heat and cook until thickened, stirring constantly. Remove from the heat, blend if necessary to achieve a smooth texture, then cool quickly and store covered with plastic wrap.

5. COINTREAU® CAVIAR

500 g blood orange juice
50 g caster sugar
80 g Cointreau® 60%
25 g gelling agent
Total weight: 655 g

Combine the blood orange juice with the sugar and Cointreau®, then heat to about 80°C. Add the gelling agent and blend until

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fully dissolved. Let stand to allow any air bubbles to rise to the surface. Drip the mixture into a bath of cold oil to form small spheres. Remove the caviar and rinse gently under cold water, then store in the refrigerator.

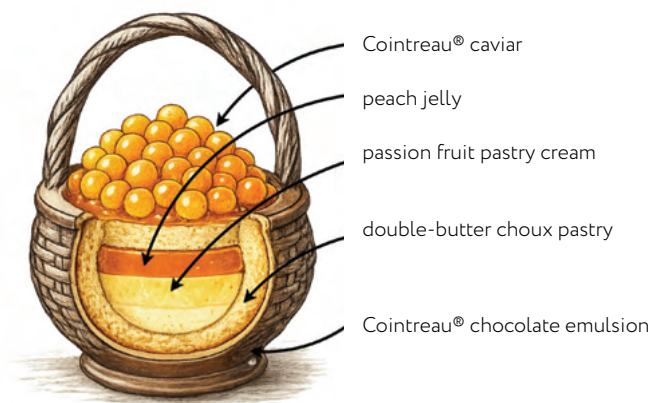
6. ASSEMBLY

Pour the **Cointreau®** chocolate emulsion into the mold, then place the choux pastry inside and press down until the mold is completely filled, creating a thin chocolate shell.

Once set, fill the choux pastry with passion fruit pastry cream, then top with peach jelly.

Next, add the **Cointreau®** caviar.

Finish with an intertwined chocolate decoration resembling a basket.



Note: The pastry chou's shape is the result of an original project, developed and self-produced using 3D modeling and printing.