



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

STRAWBERRY PISTACHIO TARTLET



THE CHEF

Original creation by
Jean-Michel PERRUCHON,
Meilleur Ouvrier de France Pâtissier
Ecole Bellouet Conseil,
Paris, France

Recipe for 15 tarts, ø 8 cm x 2 cm high

Composition: almond shortbread, Cointreau® pistachio frangipane, raw and cooked strawberries compote, neutral glaze, Cointreau® orange whipped cream.

1. ALMOND SHORTBREAD

270 g flour T55
150 g butter
6 g salt
110 g icing sugar
40 g almond powder
1 g vanilla powder
55 g whole eggs
Total weight: 632 g

Mix flour, butter, salt, icing sugar, almond powder and vanilla powder. Add the eggs and knead gently. Stop kneading when the dough is smooth. Refrigerate at 4°C. Leave to rest for 12 hours before use.

Roll out the dough to a thickness of 3 mm, and place in ø 7 cm Silikomart® circles. Arrange the tarts on a Silpain® tray and sheet. Let stand for about an hour. Set aside.

2. COINTREAU® PISTACHIO FRANGIPANE

100 g softened butter
30 g pistachio paste
125 g icing sugar
125 g almond powder
12 g cream powder
75 g eggs
20 g Cointreau® 60%
150 g whipping cream
Total weight: 637 g

Using a mixer fitted with the paddle attachment, cream the butter, then add the pistachio paste, icing sugar, almond powder and cream powder. Gradually add the eggs, then the



whipping cream. Finally, add the Cointreau®. Store in the fridge. Fill pre-cooked tartlets: about 40 g per circle. Bake in a fan-assisted oven at 160°C for 35 to 40 minutes. Set aside.

3. RAW AND COOKED STRAWBERRIES COMPOTE

55 g orange juice
100 g caster sugar
225 g diced strawberries (1)
63 g gelatin mass (9 g gelatin powder 200 blooms and 54 g water)
225 g diced strawberries (2)
Total weight: 668 g

Bring the orange juice, caster sugar and strawberries (1) to the boil, cook for 4 to 5 minutes. Remove from heat, add gelatin mass. Cool to 40°C before stirring in the strawberries (2). Immediately pour into ø 7 cm molds : 25 g per mold. Freeze and refrigerate the rest.

4. COINTREAU® ORANGE WHIPPED CREAM

50 g white chocolate
28 g gelatin mass (4 g gelatin powder 200 blooms and 24 g water)
125 g whipping cream
1 orange (zest)
1 vanilla pod
25 g Cointreau® 60%
225 g whipped cream
Total weight: 453 g

Place the white chocolate and gelatine in a bowl. Heat the whipping cream, orange zest and split vanilla pod, cover and leave to infuse for 20 minutes. Pour over melted gelatin and white chocolate. Blend.

.../...

Cool to 35°C before adding the whipped cream and Cointreau®.
 Mold into quenelle-shaped silicone molds.
 Freeze and set aside.

5. ASSEMBLY AND FINISHING

Unmould the strawberry palets and cover with neutral icing.
 Place on the baked tartlets.
 Top with quenelles of Cointreau® orange whipped cream.
 Decorate with pieces of gold leaf and chopped pistachios.

