



RÉMY COINTREAU

GASTRONOMIE



## COINTREAU® CREPE ROLL



THE CHEFS

Original creation by  
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World Pastry Champions 2019,  
Malaysia



Recipe for 10 pieces

### 1. COINTREAU® VANILLA CREPE

- 300 g milk
- 143 g cake flour (T45)
- 35 g sugar
- 107 g eggs
- 1.4 g sea salt
- Zest of an orange & juice
- 29 g melted butter
- 15 g Cointreau® 60%

Mix well all ingredients and lastly add in Cointreau®. Blend well, then sift. Cook the pancakes on medium heat.

### 2. COINTREAU® VANILLA CREAM

- 400 g whipping cream
- 40 g trimoline
- 30 g Cointreau® 60%
- 1 vanilla pod
- 10 g gelatin mass

Whisk whipping cream, trimoline, Cointreau® and vanilla into to soft peak, fold in melted gelatin.

### 3. COINTREAU® FRUITS

- 1 grape fruit (segments)
- Zest of a lime
- 30 g neutral glaze
- 10 g Cointreau® 60%
- 1 orange (segments)
- 50 g pomelo segments

Mix well all ingredients used as filling.

### 4. ASSEMBLY

Spread a thin layer of Cointreau® vanilla cream on each crepe, then place some Cointreau® fruits over the length. Roll crepe, then cut off the ends. Pipe Cointreau® vanilla cream on top and decorate with some fruit segments. Repeat this operation to obtain 10 rolled filled crepes.



Click on the image to watch the **video**