



RÉMY COINTREAU

GASTRONOMIE



COINTREAU® SIGNATURE CROISSANT



THE CHEFS

Original creation by
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1. CROISSANT DOUGH

666 g Viennoiserie Moulin Bourgeois flour T45
334 g Moulin Bourgeois flour T55
22 g salt
80 g sugar
20 g liquid malt
50 g Isigny AOP butter 82% (1) (cut in small cubes)
20 g Lesaffre dry golden yeast
480 g water (4°C)
30 g milk powder (26% fat)
500 g Isigny AOP butter 82% (2)
Total weight: 2 202 g

Place the flours, salt, sugar, malt, butter cubes (1) and yeast in the bowl of a mixer. Add the water-milk powder mixture and blend for 6 minutes on 1st speed, then 6 minutes on 2nd speed. The dough should be smooth at a maximum temperature of 24°C. Leave to rise for 15/20 minutes at room temperature. Shape into a nice flat square, then place the dough in the freezer for 45/60 minutes, then in the fridge overnight at 2°C. The next day, start by rolling out the butter. Then combine the dough with the butter: give it a double turn. Rest in the freezer for 1 hour. Make a single turn and rest in the freezer, then in the fridge for 2 hours.

Please note: If using semi-frozen yeast or golden dry yeast, use 20 g instead of 50 g (40%).

If necessary, add: 7% of the total quantity of dough (without butter for rolling). Add 6 minutes before the end (in small pieces).

2. MANDARIN GELLAN

250 g mandarin puree 100%
38 g sugar
4,9 g gellan gum
Total weight: 292 g

Preparation of the mandarin puree:
(not explained in the video)

Using a fork, prick the mandarins and place them in cold water in a large saucepan. Heat and bring to the boil. Strain the water and repeat the process a second time with cold water. Repeat this operation a total of 3 times. For the 4th time, cook the mandarins in the water until tender. Strain and leave to cool. Cut the mandarins in half to remove the seeds and the white part in the middle, then chop them.

Préparation of the gellan mandarin:

Place the mandarin puree in a saucepan and add the sugar and gellan gum mixture. Bring to the boil, then pour into a frame placed on a Silpat® mat. Leave at room temperature for a few minutes to set, then place in the fridge (3°C) for several hours.

3. COINTREAU® ALMOND PASTE

347 g Lubecca almond paste 52%
35 g Cointreau® 60%
3 g orange zest
Total weight: 384 g
350 g = 28 pieces

Lightly heat the almond paste in the microwave to soften it.

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Add the orange zest to the bowl of a mixer fitted with the leaf, then gradually blend in the **Cointreau®**. Spread between 2 sheets of baking paper to a thickness of 75 mm.

4. COINTREAU® WATER GLAZE

672 g icing sugar
75 g **Cointreau®** 60%
93 g mandarin puree
Total weight: 840 g

Sift in the icing sugar, then stir in the **Cointreau®** and mandarin puree.

5. ASSEMBLY & FINISHING

70 g croissant dough
thickness 3.75 mm - 9 x 32 cm
275 g mandarin
on stainless steel 18 x 18 cm - thickness 0.75 mm
350 g **Cointreau®** almond paste
thickness 0.75 mm
30 g **Cointreau®** water glaze
Candied orange pieces

Step 1: Prepare the croissant dough.

Step 2: Prepare the mandarin gellan and store in the freezer.

Step 3: Prepare the **Cointreau®** almond paste and freeze.

Step 4: Using a bicycle, cut the mandarin gellan and **Cointreau®** almond paste to 1.5 x 7.5 cm. Assemble and store in the freezer.

Step 5: Roll out the croissant dough and cut the croissants into triangles (9 x 32 cm).

Step 6: Place the **Cointreau®** almond paste - gellan mandarin insert at the base of the croissant. Roll the croissants and leave to rise for 2 hours at 27°C and 75% humidity.

Step 7: Preheat the oven to 180°C, then bake at 170°C, oven open, speed 3 (convection oven) for 18/20 minutes or in a deck oven at 200°C (Top) and 180°C (Bottom) for 18/20 minutes, oven open.

Step 8: Prepare the **Cointreau®** water glaze. Brush the top of the croissants, place them on a wire rack, then arrange a few pieces of candied orange. Leave to dry at room temperature.

