



RÉMY COINTREAU

GASTRONOMIE



## CALVADOS HONEY PUFF PASTRIES



THE CHEFS

Original creation by Otto TAY and Loi MINGAI, World Pastry Champions 2019, Malaysia



Recipe for 20/25 pieces

### 1. PUFF PASTRY

500 g cake flour (T45)  
14 g salt  
180 g water  
100 g unsalted butter  
270 g folding butter

Combine flour, salt and water together. Incorporate butter. Rapidly mix by hand not to form gluten. Cover with cling film and keep in chiller overnight.

Roll out into rectangle and place folding butter in center. Fold the dough twice time and half and half : 2 times single fold and 1 time half and half.

Store in fridge for 1 hour, then flatten to a thickness of 6 mm. Rest overnight before cut with specific cutter and bake between two baking mat and two baking sheets for 50 minutes to 170°C.

### 3. ASSEMBLY

Using a pastry bag, pipe Chrysanthemum Chantilly on the puff pastry. Then pipe acacia honey and place a few lime zests. Put a honeycombs wafer on top. Fill the cavities with acacia honey and place again a few lime zests. Decorate with a few pieces of gold leaf.

\* Wafer made with tempered white chocolate, slightly coloured in yellow, melted in a honeycomb pavoni mould.

### 2. CHRYSANTHEMUM CHANTILLY

100 g whipping cream (1)  
6 g Chrysanthemum flowers  
30 g sugar  
38 g glucose  
100 g mascarpone  
400 g whipping cream (2)  
1/2 vanilla pod  
40 g Père Magloire® Calvados 60%  
30 g gelatin mass

Warm cream (1) to 65°C with Chrysanthemum flowers. Let infuse for more than 4 hours. Sieve the infusion into the processing bowl. Add sugar, glucose, mascarpone, cream (2), vanilla and Père Magloire® Calvados, then incorporate the melted gelatin mass. Store in fridge before use.



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