



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

COINTREAU®-PISTACHIO GOURMAND PUFF



THE CHEF

Original creation by Marc DUCOBU
Relais Desserts,
Pâtisserie DUCOBU,
Waterloo, Belgium



Recipe for approximately 20 puffs

1. PUFF DOUGH

200 ml water
200 ml milk
180 g butter
4 g salt
8 g sugar
220 g flour
6 eggs

Bring the water, milk, salt, sugar and butter to the boil. Add the flour and cook on heat again, stirring persistently until dough is formed. Off the heat, add the eggs gradually. Pipe the puffs using a pastry bag.

2. CRUSTY PASTE

100 g butter
130 g brown sugar
130 g flour

Soften the butter and mix with brown sugar and flour. Allow the paste shell to cool completely. Spread between 2 sheets and cut into discs of the same size that yours puffs. Freeze before placing them on the puffs. Cook to 180°C for 20/30 minutes.

3. PISTACHIO INSERT

100 g pistachio praline[°]
40 g water

[°] Pistachio praline :
1 kg pistachios
400 g sugar
10 g salt

Heat the sugar. At the time it begins caramelize, add the roasted pistachios. Mix until all pistachios are completely caramelized. Add the salt. When the pistachios are cold, crush to do the praline.

4. PISTACHIO WHIPPED CREAM

390 g cream (35% fat) (1)
270 g white chocolate
140 g pistachio paste
395 g cream (35% fat) (2)

Preparation the previous day:

Heat the cream (1). Pour on the chocolate. Add the pistachio paste. Finish by adding the cold cream (2).

5. COINTREAU® CHANTILLY

675 g cream (40% fat)
15 g Cointreau® 60%

6. ASSEMBLY

Whip pistachio cream and garnish the puffs three-quarters.

Add the pistachio insert and a few strawberries around.

Cover with pistachio whipped cream.

Whip the Cointreau® chantilly, form a rosette and place strawberries around.

Decorate with chopped pistachios.

COINTREAU


RÉMY MARTIN
COGNAC FINE CHAMPAGNE

MOUNT GAY
Barbados Rum
EST. 1703


ST-RÉMY
COGNAC FINE CHAMPAGNE

PORT
CHARLOTTE

THE BOTANIST
ISLAY DRY GIN

METAXA®


Griottines®
COINTREAU

jacobert®

Père
MAGLOIRE®