



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

ST-RÉMY
— DISTILLATION CORDON ROUGE 1824 —

COINTREAU® CUSTARD PIE



THE CHIEF

Original creation by
Stéphane GLACIER
Meilleur Ouvrier de France Pâtissier,
Pâtisseries & Gourmandises,
Stéphane Glacier l'Ecole, Colombes, France



Photo credit: Adeline Monnier

Recipe for 1 flan in a pie dish of 24 cm in Ø and 4.5 cm in height

INGREDIENTS

600 g whole milk
350 g cream (35% fat content)
60 g egg yolks
150 g eggs
210 g sugar
70 g cream powder
15 g St-Rémy® Brandy 60%
35 g Cointreau® 60%
Zests of an orange
1 vanilla pod

PROCESS

Soak the vanilla pod and the orange zests in the St-Rémy® Brandy and the Cointreau®.

Heat milk and cream.

In a bowl, whisk the egg yolks, the eggs and the sugar and add the cream powder.

When the mixture milk-cream is boiling, pour one half over the mixture yolks-eggs-sugar-cream powder and pour it back into the milk.

Bring to a boil then cook whisking constantly for about 3 minutes. Add the St-Rémy® Brandy and the Cointreau®, the orange zests and the vanilla pod.

Pour entirety the cream in the pie dish, previously coated with remnants of puff pastry or short pastry.

Leave to cool, then wait till a crust formed in the refrigerator for 12 hours before baking.

Bake in a deck oven at 185°C in top heating and 175°C in bottom heating for around 1 h 15 or in a convection oven at 170°C for around 1 hour.

Leave to cool and unmould.

FINISHING

Coat with a fluide mixture of apricot glaze and orange zests.

Cut.

Sprinkle the edges of icing sugar.