RÉMY COINTREAU

GASTRONOMIE

COINTREAU

ART DECO

ORANGE & COINTREAU® GALETTE DES ROIS



THE CHEF

Original creation by
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Photos : portrait JoannPai – dessert yourimougel

Recipe for 10 galettes

1. DOUGH FOR INVERTED PUFF PASTRY

1 330 g water
3 200 g T65 flour
120 g fine salt
1 300 g unsalted butter

Pour the water into the bottom of the mixer bowl. Add the dry ingredients and the melted butter (which should not be hot). Mix with the dough hook without overworking the dough. Stop mixing as soon as the dough is uniform. Weigh the dough at 2,800 g per batch, then shape it into a rectangle measuring approximately 30 x 40 cm. Cover the dough with plastic wrap and let it rest overnight at 4°C.

2. BUTTER BLOCK FOR INVERTED PUFF PASTRY

3 450 g extra dry laminating butter
1 380 g T65 flour

In a stand mixer fitted with the dough hook, work the dry butter cubes into the flour. Weigh the butter block at 2,400 g per batch. Roll out and shape into a rectangle with right angles, approximately 40 x 60 cm. Wrap the butter block in plastic wrap and let it rest overnight at 4°C.

3. LAMINATION OF INVERTED PUFF PASTRY

Day 1: Knead the dough and the butter block.
Day 2: Encase the dough in the butter block. Perform a double turn. Let rest overnight.
Day 3: Perform 1 double turn in the morning and 1 single turn in the evening. Let rest overnight.
Day 4: Roll out to a thickness of 2.5 or 3, depending on the dough sheeter. Let rest for 2 hours before cutting out the dough sheets—20 squares measuring 25 x 25 cm.

4. CITRUS CONFIT

30 g organic lemon zest
60 g organic orange zest
60 g organic lemon juice
120 g organic orange juice
70 g caster sugar

Zest the citrus fruits using a serrated peeler. Blanch the zest three times, starting with cold water and a little salt. Squeeze the zested citrus fruits. Make a syrup with the juices and sugar. Add the blanched zest and let the syrup reduce by one-third (to do this, weigh the syrup and subtract one-third. Weigh the pot. Add the two weights together. The total represents the final weight to be achieved when weighing the pot. This allows you to monitor the weight throughout the cooking process). Strain through a fine-mesh sieve, reserving the juice. Blend the zest in a Thermomix, gradually adding the juice until a silky texture is achieved. Transfer to a container, cover with plastic wrap, and let cool.

5. ORANGE PASTE WITH COINTREAU®

625 g orange paste
85 g Cointreau® 60%
130 g citrus confit

Using a mixer fitted with the paddle attachment, mix all the ingredients together. Then transfer the mixture to a Thermomix and blend until smooth.

6. VANILLA PASTRY CREAM

500 g whole milk
10 g vanilla pods
190 g egg yolk
190 g caster sugar
90 g cornstarch
90 g unsalted butter
130 g Cointreau® 60%
10 g orange zest

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Bring the milk, scraped vanilla, and orange zest to a boil. Cream the egg yolks and sugar. Add the cornstarch. Cook the pastry cream. Add the butter and Cointreau®. Blend. Transfer to a bowl and cool quickly.

7. COINTREAU® FRANGIPANE

570 g softened butter
500 g caster sugar
105 g orange zest
30 g lemon zest
650 g raw almond powder
55 g custard powder
6 g vanilla pods
340 g whole eggs
900 g vanilla pastry cream
225 g Cointreau® 60%

In the Thermomix, blend the sugar with the citrus zest shaved with a vegetable peeler. Cream the butter and the previous mixture in a mixer fitted with the paddle attachment. Add the almond powder, custard powder, and scraped vanilla pods. Gradually incorporate the room-temperature eggs. Scrape down the sides of the bowl regularly. Using the mixer fitted with the whisk attachment, whip the pastry cream until light and fluffy, then fold it into the almond cream. Add the Cointreau®. Pipe 200 g of frangipane into an 18-cm-diameter ring mold. Pipe 80 g of Cointreau® orange paste in a spiral pattern. Pipe another 130 g of frangipane on top. Insert the bean. Remove the ring. Freeze.

8. CARAMEL OPALINE

125 g glucose syrup
125 g fondant icing
50 g isomalt
20 g water
1 g black water-soluble food colouring
5 drops red water-soluble food colouring
15 drops brown water-soluble food colouring
30 g Cointreau® 60%

Dilute the food coloring in water. Bring the fondant, glucose and isomalt to a boil. Add the colored water. Cook at 155°C. Pour onto a Silpat mat and let cool. Blend the opaline in a Thermomix and store in an airtight container with calcium chloride.

9. ORANGE POWDER

100 g orange zest

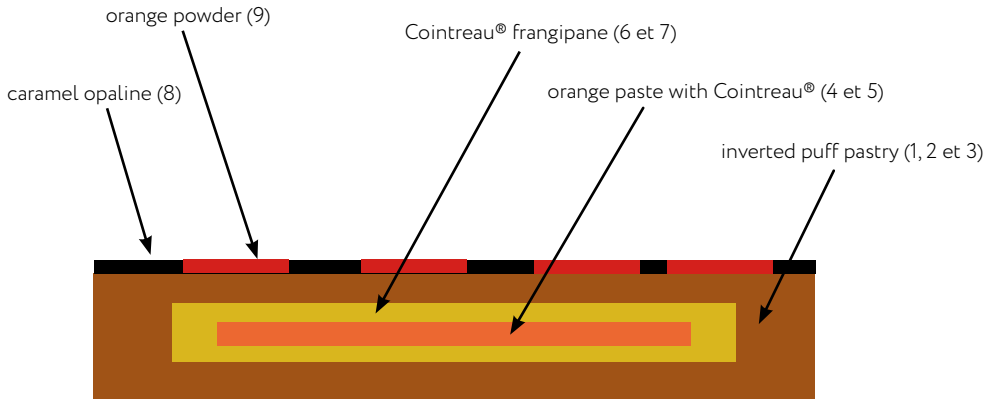
Use a serrated peeler to remove the orange zest. Dry it completely in a dehydrator at a maximum temperature of 35°C so that it retains its color. Blend it into a fine powder.

10. ASSEMBLY

Brush the edges of a square of puff pastry with egg wash. Place a disc of Cointreau® frangipane in the center. Cover with a second square of puff pastry, rotating it a quarter turn relative to the first. Seal the edges. Let it set in the freezer for 20 minutes so you can cut it with a scalpel using a 22-cm-diameter vol-au-vent mold. Let it rest overnight at 4°C.

11. BAKING

Place the galette with the flat side down on the Silpain and the black baking sheet. Place 5-cm-high rings at the four corners of the baking sheet. Place an upside-down black baking sheet lined with parchment paper on top of the rings. Bake for 1 hour at 170°C.
Flip both baking sheets over, remove the bottom baking sheet, the Silpain, and the silicone mat. Bake again for 15 minutes at 170°C.
Using a stencil, dust with caramel opaline.
Bake again for 2 to 3 minutes at 170°C.
Repeat the process once, making sure to position the stencil correctly over the shapes.
Let cool so you can dust the empty areas with orange powder using a second stencil.
Lightly glaze the areas where the orange powder will go beforehand to help it adhere.



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