



RÉMY COINTREAU

GASTRONOMIE



XXL GOURMET PRALINE MILLE-FEUILLES

THE CHEF Original creation by
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Recipe for 4 mille-feuilles, for around 6 people

1. INVERTED PUFF PASTRY DOUGH

Pastry
700 g strong flour
20 g salt
200 g butter
300 g water
15 g white vinegar
Total weight: 1 235 g

Tourage butter:
800 g dry butter
300 g strong flour
Total weight: 1 100 g

In a beater, using a dough hook, mix the flour, the salt, the butter, the water and the white vinegar for 10 minutes at top speed. Place the resulting dough in the fridge to rest. During this time, mix the tourage butter with the flour for 6 minutes. Flatten the mixture and place everything in the fridge. Using a rolling-mill, roll the dough to give it a rectangular shape, place the tourage butter on half the dough roll then beat the other half of the dough on top. Give two double rounds and two single rounds, leaving your dough to rest for 15 minutes between each round (a total of 5 rounds). Roll the finished puff pastry into 2.5 mm layers and cut into slabs of 60 x 40 cm, each with a weight of around 750 g. Leave everything to rest in the fridge. Place one of the puff pastry slabs between two grating trays and sheets of baking paper. Cook in a ventilated oven at 180°C for around 35 minutes. Once baked, glaze the slabs of mille-feuille with icing sugar in a 220°C oven for a few minutes until they are completely and evenly caramelised. This recipe gives you more puff pastry than you need but it is hard to make a smaller quantity. You will have enough for around 3 slabs of mille-feuilles.

2. CHOUX PASTRY DOUGH

125 g water
125 g whole milk
110 g butter

5 g granulated sugar
1.5 g salt
135 g weak flour (type 45)
250 g whole eggs
Total weight: 752.5 g

Bring the water, the milk, the butter, the salt and the sugar to the boil. Take off the heat. Pour in the flour and dry out the choux pastry. Pour everything into a mixer and with a flat beater turn the mixture quite quickly to remove as much of the heat and humidity as possible. When the mixture is lightly cooled, carefully incorporate the eggs in three or four parts, and mix just until there is a smooth texture. Pipe the choux using a piping bag, glaze, then cook in the oven at 180°C for around 25 minutes.

3. PRALINE MOUSSELINE

450 g hazelnut praline
750 g pastry cream
376 g butter
Total weight: 1 576 g

In a mixer, using a whisk, mix the praline and the pastry cream at high speed, then add the softened butter. Beat until smooth and creamy. Set aside for assembly.

4. CRISPY SHEETS

30 g milk Java couverture chocolate (33.1%)
30 g cocoa butter
300 g almond praline
300 g hazelnut praline
168 g paillette feuillantine
Total weight: 828 g

Melt the milk couverture chocolate and the cocoa butter in the microwave, then mix in the rest of the ingredients little by little. Spread finely between two plastic sheets then cut into 8 strips, each 30 cm long and 5 cm wide. Set aside for assembly.

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THE BOTANIST



METAXA



5. RÉMY MARTIN® CREAM

600 g pastry cream
50 g Rémy Martin® cognac 50%
Total weight: 650 g

Using a mixer with a whisk, smooth the pastry cream well then add the Rémy Martin® cognac.

6. CARAMEL

500 g granulated sugar
150 g glucose
150 g water
Total weight: 800 g

Put the water, the glucose and the sugar in a saucepan and cover with plastic film. When it begins to boil, remove the film, place a thermometer in the caramel and bring the temperature to between 160°C and 165°C. Glaze the choux and put them in a Flexipan® dome to get a beautiful curve on top.

7. ASSEMBLY

Fill the caramel-glazed choux with Rémy Martin® cream and keep in the fridge. Sharp the sides of the puff pastry to get straight angles. Cut 12 of 5 cm-long strips lengthways then cut everything in 2 to get 24 strips that are 30 cm long and 5 cm wide. Take 4 strips perpas mille-feuilles. Garnish using a piping bag filled with the praline mousseline and lay a crispy sheet rectangle on top. Repeat a second time and place the mille-feuilles in the fridge. Put the mille-feuilles on the slice, decorate with a piping bag fitted with an F16 tip, creating an "S" shape with the rest of the mousseline along the whole length, place the choux filled with Rémy Martin® Cream on top and decorate with gold leaf.

