



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

ST-RÉMY
ESTABLISHED 1765

RASPBERRY AND PEAR PUFF TARTLET

THE CHEF

Original creation by
Johnny CHEN,
World Champion of Bakery

Recipe for 54 tartlets

1. PUFF PASTRY

1 000 g flour T55
100 g sugar
45 g yeast
20 g salt
40 g milk powder
5 g malt extract
270 g water
240 g milk
50 g butter (1)
250 g fermented dough
570 g butter (2)

Mix all ingredients together, except butter 2. The temperature of the dough must be of 25°C. Keep the dough for 30 minutes, then put the fermented dough overnight in refrigerator. The next day, keep the dough at 28°C and 80% humidity for 90 minutes. Make the puff pastry: 3 double turns (book turn) and 2 simple turns (folding into three). Lower the puff pastry to 4 mm, then cut to triangles for 13.5 x 11.7 cm.

2. SWEET CREAM CHEESE

500 g nature cream cheese
100 g sugar
40 g Cornflour

Mix all ingredients together.

3. RASPBERRY CREAM

100 g eggs
40 g sugar
36 g Cornflour
220 g raspberry purée
130 g sugar
140 g water
30 g lemon juice



Make a pastry cream with raspberry purée. Mix the eggs with sugar and cornflour, then add the boiled purée. Add the water and the lemon juice, make it boil again, then cold it down quickly onto the baking sheet. Serve immediately.

4. COINTREAU® PEAR FOR DECORATION

200 g water
100 g sugar
20 g Cointreau® 60% vol.
Candied pear

Drain the pears then cut it in slices. Keep in the water, the sugar and Cointreau®. Place in the refrigerator.

5. ST-RÉMY® WHIPPED CREAM FOR DECORATION

150 g nature cream cheese
200 g cream
60 g icing sugar
10 g St-Rémy® XO

Mix all ingredients together. Place in the refrigerator overnight. Whipping the cream before to decorate.

6. ASSEMBLY

Put the puff pastry in a half dome mold of 5 cm in diameter. Keep the 3 extremities outside, then egg wash them. Fill each pie with 10g of sweet cream cheese, then 15g raspberry cream. Cook in an oven at 180°C for 18 minutes. Decorate with St-Rémy® Xo whipped cream and Cointreau® pears.