



RÉMY COINTREAU

GASTRONO



COINTREAU® SAINT HONORÉ

THE CHEF

Original creation by
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Recipe for 2 Saint Honoré of 6 persons

1. BRITTANY SABLE WITH ORANGE ZESTS

180 g egg yolks
340 g cassonade sugar
360 g butter
500 g flour T55
30 g baking powder
2 orange zests

Mix until white the yolks and the cassonade sugar. Add the softened butter, the orange zests and finally the sifted flour and baking powder. Store in a refrigerator (+ 4°C) for several hours. Roll out the paste to a thickness of 7 mm and cut out rectangles of 20 cm x 11 cm. Bake in a fan forced oven at 170°C for 25 to 30 minutes, then allow to cool on a grill.

2. SALTED BUTTER CARAMEL

400 g castor sugar
100 g glucose
500 g cream
200 g butter
10 g sea salt

Make a caramel with the sugar and glucose then pour in the heated cream and the butter and to finish the salt. Return to the heat for a few minutes to reach a temperature of 103-104°C.

3. COINTREAU® LIGHT CREAM

1 000 g pastry cream
500 g Chantilly cream
40 g Cointreau® 60%

Beat well together the pastry cream with the Cointreau® then delicately add with a spatula the Chantilly cream.

4. FINISHING

Spread a thin coat of caramel over each Brittany Sable. Pipe onto the caramel, using a Saint Honoré nozzle, the Cointreau® light cream.

To finish: place on the dressed biscuit, 10 Cointreau® light cream filled choux puffs and salted caramel icecream.