



RÉMY COINTREAU

GASTRONOMIE



THE CHEF

Original creation by Otto TAY, Word Pastry Champion, Malaysia



## The Dim Sum

### 1. CREPES

- 14 crepes ø 24 cm
- 100 g cake flour
- 25 g sugar
- 5 g orange zests
- 40 g grape seed oil
- 35 g melted unsalted butter
- 120 g whole eggs
- 3 g sea salt flakes
- 350 g milk
- 15 g Cointreau® 40% vol.

Warm the milk to 45°C, add in sugar, zests, oil, butter, salt and eggs. Mix well and add in sieved flour. Follow by Cointreau®. Blend it well and cook the crepe on a cooking flat pan (non-stick pan) with a diameter of 24 cm.

### 2. CHOUX PASTRY

- 40 pieces ø 4 cm
- 125 g milk
- 125 g water
- 125 g unsalted butter
- 5 g sugar
- 5 g sea salt
- 300 g eggs
- 162.5 g cake flour
- +/- milk (use for adjust texture)

Boil together milk, water, butter, sugar and salt. Add in flour when boiling and stir the mixture for around 3 minutes. Pour the mixture into the mixer and mix until cool down a bit and start to add in the eggs slowly. Adjust the texture by adding extra warm milk. Pipe on the tray (diameter 4 cm). Spray oil on surface. Bake at 180°C. Open trigger. Around 25 minutes.

### 3. FEUILLETINE BASE

- 1 piece of 15 g
- 75 g praline paste 60%
- 25 g milk chocolate
- 75 g feuilletine
- 2 g sea salt flakes

Mix well all together. 1 crepe wraps 15 g. Use as base before place the choux on the crepe.

### 4. STRAWBERRY COMPOTE

- 1 piece of 20 g
- 50 g strawberry puree (1)
- 160 g raspberry puree
- 40 g atomized glucose
- 1 vanilla pod
- 5 g algin
- 20 g icing sugar
- 400 g strawberries cubes
- 40 g Cointreau® 40% vol.
- 1 lime zest

Warm all the puree, sugar and vanilla to 40°C. Add in algin (10% sugar mix well). Bring to boil and add in strawberries cubes. Lastly add in Cointreau®.

### 5. COINTREAU® CHANTILLY

- 1 piece of 20 g
- 250 g whipping cream
- 8 Bai Mu Dan white tea leaves
- 125 g mascarpone cheese
- 20 g icing sugar
- 27 g Cointreau® 40% vol.
- 1 lime zest

Cold infuse tea with cream overnight. Sieve out and scale 250 g. Add in all ingredients and whisk until medium peak.

## The cocktail

Fresh, fruity

Strength:



Difficulty:



For 1 cocktail

### 1. INGREDIENTS

- 30 ml Cointreau® 40% vol.
- 50 ml Tequila
- 20 ml lime
- 4 fresh strawberries
- 1 bar spoon of sugar syrup

### 2. PREPARATION

- Step 1: Rim the glass with some fleur de sel.
- Step 2: Combine Cointreau, Tequila, lime and strawberries in a shaker with ice.
- Step 3: Muddle it, shake it, strain it and serve it.
- Step 4: Garnish with mint sprig on the top of your glass to bring some freshness.

