



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

CAÏPIRINHA TARTELETTE

THE CHEF

Original creation by
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Recipe for 16 tartelletes

1. PASTRY CREAM

See your usual recipe.

2. SWEET PASTRY

See your usual recipe.

3. ALMOND / WALNUT DACQUOISE

For approximately 30 bases:

- 250 g egg whites
- 30 g sugar
- 400 g TPT
- 150 g almonds/walnuts

Mix the egg whites with the sugar then whisk them with the beater in second speed. Sieve the TPT. Chop the almonds/walnuts into large pieces. When the egg whites are whipped, mix gently with the TPT and the chopped almonds/walnuts. Pipe out on baking paper with number 8 nozzle, ball shaped of 4 cm diameter. Sprinkle with walnut craquelin. Bake at 180°C for about 30 minutes.

4. WALNUT CRAQUELIN

For approximately 16 bases:

- 375 g walnuts
- 175 g cooked sugar at 120°C

Cook the sugar with 50 g of water at 120°C. Pour on the walnuts and sand on a low stove (10 minutes). Cool down and store.

5. CAÏPIRINHA MIX

For 16 bases:

- 200 g lime
- 100 g Cointreau® 60% vol.

Mix the lime and the Cointreau®.

6. MOUSSELINE CAÏPIRINHA

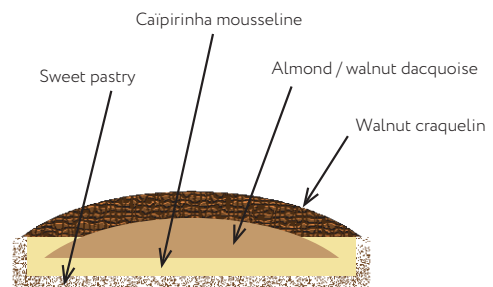
For 16 bases:

- 400 g pastry cream
- 150 g butter
- 60 g Caipirinha mix

Soften the butter, incorporate the Caipirinha mix. Add the pastry cream. Whisk with the beater in second speed.

7. ASSEMBLY

Pipe some of the Caipirinha mousseline cream on the cooked sweet pastry base using a number 8-9 nozzle. Put the almond/walnut dacquoise and cover with the mousseline. Level with the palette knife and sprinkle with the walnut craquelin. Depending on taste, icing sugar may be placed on the top of the delicacy.



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