

LE PETIT CHOU by GRAND MARNIER®

Choux pastry

125 cl of milk / 125 cl of water / 5 g of salt
10 g of sugar / 110 g of butter / 135 g of flour
4 eggs.

In a pan, make the water boil, with the milk, the salt, the sugar and the butter. Pour the flour, and mix until the dough dries. Then, add progressively the eggs, one by one, while mixing. When the dough is smooth, make small 6cm diameter piles onto a tray, using a spoon or a pastry bag. Cook at 160° in a convection oven, during about 15 minutes

Pastry cream

120 cl of milk / 40 cl of liquid cream / 1/3 Vanilla pod
30 g of sugar / 10 g of corn starch / 2 egg yolks
10 g of butter

20 ml of GRAND MARNIER® Cordon Rouge liqueur.

In a pan, heat the milk and the grated Vanilla pod. Aside, mix the sugar and the corn starch. Add the egg yolks. Pour some boiling milk, mix, and pour back the whole mixture into the pan, heat until it boils. Stop cooking, add the butter and GRAND MARNIER® liqueur. Mix until smooth. When it is cooled down, stock within a fridge.

Chantilly cream

100 g of cold liquid cream / 25 g of mascarpone / Some vanilla
6ml of GRAND MARNIER® Cordon Rouge liqueur
Whip all the ingredients together with an electric mixer so the cream gets thick.

After the choux are cooked and cool, garnish them with pastry cream inside and chantilly cream on top.



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