



RÉMY COINTREAU

GASTRONOMIE



ST RÉMY® BANANA POUND CAKE



THE CHEF

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World's Best Young Pastry Chef 2011
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Recipe for 1 cake of 550 g (cake mould of size 20 x 8 x 8 cm)

1. BANANA ST RÉMY® POUND CAKE

80 g butter
110 g brown sugar
1 egg (50 g)
145 g banana purée (2 small ripe bananas)
5 g lemon juice
120 g flour T55
5 g baking power
2 pinches salt
30 g **St Rémy® XO** 40%
Total weight: 545 g

Peel the bananas and cut into rings. Add the lemon juice and mix to obtain a smooth purée. Weigh 145 g. Preheat the oven to 170°C.

With the paddle, whisk well together the soften butter and brown sugar. Add the temperate egg and gradually the banana puree in the mixture. Sift together the flour and baking power. Reduce the mixer speed to a minimum and add the sifted flour, baking power and salt. Stop mixer as soon as incorporation of the flour, without kneading the dough too much. Add with a whisk the **St Rémy® XO** brandy and smooth the dough. Fill the greased and floured cake mold $\frac{3}{4}$ full.

Bake at 160°C for 35 to 40 minutes. After 5 minutes, cut the centre of the cake in length using a well-oiled small knife ; in this way, the cake will be domed in the center.

Check the cooking: it's cooked when a knife blade gets out smooth and warm in the center of the cake. Otherwise, continue cooking for a few minutes. After a rest of 10 minutes in the mold, unmold and let cool down on a baking sheet for 10 or 15 minutes before to soak with the **St Rémy® XO** syrup with a brush. Cover with a plastic wrap and leave to cool. Store in the refrigerator at least 3 or 4 hours before to glaze.

If you would like to obtain a cake flat on top, place on the mould a baking paper, then a baking sheet.

2. ST RÉMY® SYRUP

40 g water
20 g caster sugar
15 g **St Rémy® XO** brandy 40%
Total weight: 75 g

In a saucepan, boil sugar and water. Cool it down at 40°C, then add the **St Rémy® XO**.

3. MILK CHOCOLATE ALMOND COATING

220 g milk chocolate
20 g grape seed oil
50 g chopped almonds
Total weight: 290 g

Place the chopped almonds on a baking sheet in the oven to 170°C and roast for 20 minutes. Put the chopped chocolate in a bowl and melt in a bain marie stirring all the time. The chocolate must not be heated above 40°C. Add oil and stir, finish by the roasted chopped almonds with the marse. Set aside.

4. MILK CHOCOLATE ST RÉMY® WHIPPED GANACHE

25 g liquid cream (35% fat content) (1)
5 g acacia honey (optional)
45 g milk chocolate
80 g liquid cream (35% fat content) (2)
10 g **St Rémy® XO** 40%
Total weight: 165 g

Heat in microwave in a small bowl the cream (1) with the acacia honey and pour over chocolate melted in a bain-marie. Whisk, add the cream (2), then the **St Rémy® XO**. Gently mix again. Cover with a plastic wrap and store in the refrigerator at least 12 hours. Whisk the cream to obtain a smooth mixture, flexible and consistent. Pipe into a pastry bag fitted with a Saint Honoré tip or a star tip.

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5. CARAMELISED PECAN NUTS

- 30 g water
- 40 g caster sugar
- 30 g Pecan nuts
- Total weight: 100 g

In a bowl, pour water and sugar. Boil in the microwave. Add the Pecan nuts and leave to infuse for about 2 hours. Drain and spread on a baking sheet covered with a baking paper. Roast them at 160°C for around 20/25 minutes. Leave to cool and store in a dry place in a sealed tin.

6. FINISHING

Place the cold cake in a pastry sheet. Temperate the coating at 40°C and pour quickly on the cake with a small spatula by covering the sides.

Wait until the glaze hardens and decorate on top with whipped ganache using a pastry bag, then put some caramelized Pecan nuts.

