RÉMY COINTREAU

GASTRONOMIE

MOUNT GAY Barbados Rum EST. 1703

ALLIANCE LOG



THE CHEF

Original creation by
Jean-Michel PERRUCHON,
Meilleur Ouvrier de France Pâtissier
Ecole Bellouet Conseil,
Paris, France



Recipe for 1 mould 26 x 8 cm, to serve approximately 8 people

1. GINGER BREAD SPONGE

2 eggs (100 g)
30 g caster sugar
1 teaspoon of vanilla liquid
½ lemon zest
1 orange zest
1 teaspoon of four spices
½ teaspoon of cinnamon powder
75 g milk
150 g honey
100 g rye flour
50 g flour T55
10 g baking powder

In a stainless steel bowl, mix the eggs and the sugar. Add vanilla liquid, zests, four spices and finally tempered milk and honey. Mix together with sieve flours and baking powder.

Spread sponge onto baking sheet or silicone liner of dimensions 30 x 30 cm. Bake in a convection oven at 160°C for around 12 minutes. Leave to cool, then cut sponge in the size 24 cm wide by 26 cm long to line mould and in the size 6 cm wide x 26 cm long to close mould.

2. MOUNT GAY® PUNCH

40 g water
35 g caster sugar
25 g Mount Gay® Black Barrel 43% vol.

In a saucepan, boil water and caster sugar, leave to cool and add Mount Gay®.

3. CARAMEL GANACHE

25 g caster sugar
150 g cream 35%
130 g caramel milk couverture
35 g butter
1 gelatine leave (2 g) 200 blooms

In a saucepan, make a dry caramel with the sugar (without water). Add gradually the heated cream. Heat the mix. Leave to cool, then pour over the caramel milk couverture. Add the butter. Mix and add the gelatin leave which have already softened in cold water, drained and melted. Store in a refrigerator to cool and obtain a creamy consistency. Assemble the first part (see below).

4. LIGHT CREAM WITH PRALINE

125 g milk
2 egg yolks (40 g)
30 g caster sugar
12 g starch
115 g hazelnut almound praline
15 g milk chocolate 38%
2 gelatine leaves (4 g) 200 blooms
25 g Mount Gay® Black Barrel 43% vol.
150 g whipping cream
25 g roasted almond powder

To make the confectioner's custard, pour the boiling milk onto the white mixture yolks-sugar-starch and heat for one minute. After baking, pour into a stainless steel bowl, add the milk chocolate, then the praline. After cooling, add the gelatin leaves which have already softened in cold water, drained and melted. Pour the Mount Gay®, then the whipping cream and the roastened almound powder.

5. CARAMEL GLAZE

175 g caster sugar
150 g hot water
150 g cream 35%
10 g starch
3 gelatine leaves (6 g) 200 blooms

In a copper pan large enough, make a dry caramel with the sugar. Add gradually the hot water. Add the cream and the starch, bring to the boil, then add the gelatine leaves which have already softened in cold water, drained and melted. Mix and keep cool before use. Warm to 30°C to use.

Assembly of the first part:
Place a strip of sponge soaked in the Mount Gay® rum punch in the bottom of a frame 6 cm wide and 26 cm long. Then, pour the caramel ganache using a pastry bag. Place in the freezer.

Assembly of the second part:
Soak the 26 x 24 cm sheet of ginger bread sponge. Line the log mould with baking paper and place the sheet of sponge. Pour the praline cream and finally, insert the frozen part of caramel ganache gingen bread sponge. Place the mould in the freeze. Unmould the log. Glaze with the caramel glaze. Decorate with chocolate pieces and Christmas decors.

