RÉMY COINTREAU

GASTRONOMIE

MOUNT GAY Barbados Rum EST. 1703

MALAGA TARTLET



Recipe for 8 individual tartlets with a diameter of 8 cm and 2 cm in height

The day before : Cover about 100 g of currants with Black Barrel Mount Gay® rum and let to macerate at least 24 hours, in a covered bowl in a cool place.

1. SWEET DOUGH WITH ALMOND

60 g softened butter
1 pinch of fine salt
45 g icing sugar
15 g almond powder
½ beaten egg (25 g)
30 g flour Type 55 (1)
90 g flour Type 55 (2)
½ teaspoon of vanilla sugar
Total weight: 265 g

In a beater with the paddle attachment or in a bowl, mix all the ingredients, except the flour (2). When the mixture is homogeneous, add the flour (2). Mix well without kneading too much. Allow to sit in the fridge for a few hours to 3°C. Preheat oven to 170°C. Roll the dough to 2 mm thickness and cut it circles of pastry 12 cm in diameter. Line lightly buttered tart moulds. Place on a baking sheet covered with a sheet of greaseproof paper and allow to sit at least 1 hour in the fridge. Bake the tartlets in the oven to 170°C for about 20 minutes (regular colour, blond). Remove the circles and set aside away from any humidity.

2. VANILLA MELTING CREAM

250 g whole milk
½ vanilla pod
20 g brown sugar (or caster sugar)
2 egg yolks (40 g)
20 g corn flour
1 teaspoon of vanilla extract (or vanilla liquid)
½ gelatin leaf (1 g) 200 Blooms
90 g chopped white chocolate
Total weight: 421 g

Heat the milk with the ½ vanilla pod (split lengthways and scraped) and the vanilla extract. In a bowl, beat egg yolks and sugar. Blanch with a whisk, then add the corn flour. When the mixture milk-vanilla boils, pour half over mixture yolks-sugar-corn flour and pour it back into the milk. Boil then cook whisking constantly for about 1 minute. Remove the vanilla pod and add gelatin which have already softened in cold water and drained. Pour into the chopped white chocolate and mix. Cover with a plastic wrap directly on the cream and keep cool.

3. MOUNT GAY® SMOOTH CREAM

2 egg whites (60 g)
45 g caster sugar
15 g water
½ vanilla pod
1 egg yolk (20 g)
10 g brown sugar (ou caster sugar)
10 g corn flour
1 gelatin leaf (2 g) 200 Blooms
10 g Black Barrel Mount Gay® rum 43% vol.
Total weight: 172 g

In a small saucepan, cook slowly water and sugar until the temperature of 118°C has been reached. Pour in a stream over the frothy whipped white eggs and continue whipping until the meringue is hardly tepid.
In a saucepan, heat the milk with vanilla pod (split lengthways and scraped). In a bowl, whisk the egg yolks with the sugar. Blanch with a whisk, then add corn flour.
When the mixture milk-vanilla boils, pour half over mixture yolks-sugar-corn flour and pour it back into the milk. Boil then cook whisking constantly for about 1 minute. Remove the vanilla pod and add gelatin which have already softened in cold water and drained. With a maryse, gently add the Black Barrel Mount Gay® rum and the Italian meringue in the hot cream.
Place the tartlets circles of 8 cm in diameter (those to be used on the base of the tartlets) on a baking sheet covered with a plastic wrap. Spread at the bottom of the circles a few currants soaked in Black Barrel Mount Gay® rum and using a pastry bag, garnish with the smooth cream. Smooth to the brim and freeze.

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4. NEUTRAL GLAZE WITH BLACK BARREL MOUNT GAY® RUM

45 g caster sugar
30 g glucose
20 g water
1 gelatin leaf (2 g) 200 Blooms
1 teaspoon of Black Barrel Mount Gay® rum 43% vol.
Total weight: 97 g

5. ASSEMBLY

In a bowl, whisk the melting cream and garnish the cooked bottoms of tartlets. Smooth to the brim and place on top the removed smooth cream.
Frost the top with the neutral glaze slightly warm.

