



RÉMY COINTREAU

GASTRONOMIE

MOUNT GAY
Barbados Rum
ESTD 1703

PEANUT BAR



THE CHEFS

Original creation by
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World Pastry Champions 2019,
Malaysia

Recipe for about 12 pieces

1. PEANUT CROUSTILLANT

117 g Alunga chocolate couverture 38%
58 g cocoa butter
56 g peanut paste
52 g grapeseed oil
2 g sea salt
1/2 vanilla bean
196 g Feuilletine
Total weight: 481 g

Mix melted couverture with melted cocoa butter, peanut paste, grapeseed oil, sea salt and vanilla bean together, then fold in Feuilletine.

2. PEANUT PASTE

500 g peanut
25 g oil
Total weight: 525 g

In a robot coupe, blend toasted peanut and oil.

3. CARAMELIZED PEANUT

100 g sugar
25 g water
180 g peanut
5 g cocoa butter
Total weight: 310 g

In a saucepan, caramelize sugar with water, fold in warmed peanut and followed by cocoa butter.
Baking temperature: 150°C - Times: 45 minutes



4. PEANUT CARAMEL

250 g sugar
40 g inverted sugar
225 g whipping cream
25 g butter
5 g sea salt
1 vanilla bean
24 g gelatin mass
98 g peanut paste
Total weight: 667 g

Heat the cream together with vanilla bean, infuse for 30 minutes. In a saucepan, prepare a light caramel with sugars, then deglaze with warm cream, followed by butter and sea salt. Continue to cook the caramel sauce until 490 g left, add in gelatin mass and emulsify with peanut paste.

5. MOUNT GAY® GANACHE

151 g butter
172 g egg white
98 g sugar
18 g gelatin mass
148 g Alunga chocolate couverture 38%
35 g Mount Gay® rum 55%
Total weight: 622 g

Heat up butter, egg white and sugar together over a bain-marie to 70°C, add in gelatin mass then emulsify with Alunga and Mount Gay®.

6. ASSEMBLY

