



RÉMY COINTREAU

GASTRONOMIE



## CHOCOLATE BAR



THE CHEF

Original creation by  
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Recipe for about 20 chocolate bars  
12 cm long and 2.5 cm wide

Composition: Hazelnut praline, **St-Rémy®** cinnamon ganache, crisp.

Use crystallised dark chocolate couverture for the moulding.

### 1. HAZELNUT PRALINE

40 g milk couverture chocolate 36%  
1,5 g cocoa butter  
150 g hazelnut praline 60%  
15 g hazelnut paste  
Total weight: 206.5 g

Melt the chocolate at 35°C with the cocoa butter. Add the hazelnut praline and hazelnut paste. Leave to cool to 26°C. Pour into the chocolate bars, approximately 10 g per mould. Leave to crystallise.

### 2. ST-RÉMY® CINNAMON GANACHE

100 g whipping cream 35%  
½ orange (zest)  
1 cinnamon stick  
15 g crystal sorbitol  
20 g glucose DE60  
15 g hazelnut paste  
150 g milk couverture chocolate 36%  
20 g butter  
25 g **St-Rémy®** brandy 60%  
Total weight: 345 g

Heat the whipping cream, then infuse the orange zest and cinnamon for 20 minutes. Strain.

Top up to 100 g liquid with cream, then heat to 70°C with crystal sorbitol and glucose. Add the hazelnut paste, pour the liquid over the chocolate and blend to achieve a perfect emulsion. When the ganache is smooth, add the softened butter, **St-Rémy®** and blend. Poach the ganache at 28°C over the crystallized praline, about 15 g per mould.



### 3. CRISP

100 g milk couverture chocolate 36%  
100 g milk Gianduja  
70 g puffed rice  
160 g chopped roasted hazelnuts  
90 g feuilletine  
1,5 g Fleur de sel  
70 g candied oranges  
Total weight: 591.5 g

Melt the chocolate and gianduja. Add puffed rice and hazelnuts. Mix, then add the feuilletine, Fleur de sel and finely chopped candied oranges.

Pour about 20 g on top of the **St-Rémy®** cinnamon ganache and leave to crystallize overnight. Set aside.

The next day, dip the bar in crystallized dark couverture chocolate. Decorate with gold leaf and candied orange cubes.

