



# RÉMY COINTREAU

GASTRONOMIE



## ST-RÉMY® BANANA BRIOCHE



THE CHEFS

Original creation by Manuel et Alexis BOUILLET, Consultant Pastry Chefs, Twin's Creative Lab, Taiwan



Recipe for 15 pieces

### 1. VIENNESE FERMENTED DOUGH

328 g flour T65  
6 g salt  
33 g sugar  
4 g dry yeast  
49 g butter  
90 g milk  
90 g water

Knead all the ingredients together for 6/8 minutes on medium speed until the final temperature of the dough is 24°C. Form into a ball, place in a bowl and cover with cling film. Leave to ferment at room temperature for 1 hour, then overnight in the fridge at 3°C.

### 2. ST-RÉMY® BRIOCHE

121 g viennese fermented dough  
162 g flour T55  
243 g flour T65  
7 g salt  
10 g dry yeast  
202 g butter  
12 g milk  
202 g eggs  
20 g honey  
28 g St-Rémy® brandy 60%  
81 g sugar

Knead all the ingredients together except the sugar for about

20 minutes, at medium speed, until the dough no longer sticks to the bowl. The dough should be around 21/22°C. Add the sugar gradually and knead for about 15 minutes to reach 24°C. Place in a bowl covered with cling film and leave to ferment for about 1 hour at room temperature. Make a flap and leave to ferment overnight in the fridge.

Shape into 23 g balls.

Grease the moulds.

Place 3 balls in each mould, i.e. approximately 70g of brioche dough per mould.

Rise in the humidity chamber for about 2 hours at 27°C and 75% humidity.

### 3. ST-RÉMY® CARAMEL CREAM

55 g sugar  
55 g cream  
24 g egg yolks  
10 g cornstarch  
10 g gelatin mass  
27 g butter  
1 g Fleur de sel  
17 g St-Rémy® brandy 60%

Prepare a dry caramel: gradually dissolve the sugar, then deglaze with the cream brought to the boil beforehand. Mix the yolks with the cornstarch and make a pastry cream. Add the gelatine. Leave to cool to 40°C before adding the butter and Fleur de sel. Blend. Add the St-Rémy®. Blend again. Place in the fridge for 3 to 4 hours before use.

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COINTREAU

ST-RÉMY  
BOUTILLIERS DE FRANCE

MOUNT GAY  
Barbados Rum EST. 1703

PORT CHARLOTTE

THE BOTANIST  
ISLAY DRY GIN

METAXA®

Griottines®  
COINTREAU

Jacobsen®

Père MAGLOIRE®



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## 4. BANANA CONFIT

107 g banana puree  
28 g passion fruit puree  
7 g sugar  
9 g NH pectin

Heat the purees to 40°C. Mix the sugar and pectin before pouring into the purees. Bring to the boil then leave to cool.  
Place in the fridge at 3°C until completely set (20 to 30 minutes).

## 5. MACARONADE FOR BRIOCHE

105 g almond powder  
8 g flour T55  
105 g icing sugar  
13 g cornstarch  
73 g egg whites  
16 g grapeseed oil

Combine the powders together. Add the egg whites and then the grapeseed oil. Refrigerate until ready to use.

## 6. ASSEMBLY

3 x 23 g = 69 g St-Rémy® brioche  
25 g macaronade  
4 g sliced almonds  
Icing sugar in sufficient quantity  
3 x 5 = 15 g St-Rémy® caramel cream  
3 x 5 = 15 g banana confit

Pipe the macaronade on the brioches.  
Cover with sliced almonds and sprinkle with icing sugar.  
Bake at 170°C for around 20 minutes.  
Leave to cool.  
Make 3 holes under each brioche and top with St-Rémy® creamy caramel and banana confit (50/50).