



RÉMY COINTREAU

GASTRONOMIE



RÉMY MARTIN® CANNELÉS



THE CHIEF

Original creation by
Nicolas PIEROT,
International Consultant
Pastry Chef



Recipe for 12 cannelés

1. CANNELÉS DOUGH

1 000 g milk
20 g coffee beans
55 g whole eggs
120 g egg yolks
500 g brown sugar
250 g flour T55
50 g dry butter 82%
100 g Rémy Martin® Cognac 50% vol.
Total weight: 2 095 g

- 1) In a saucepan, bring milk to a boil. Add coffee beans and leave to brew for 30 minutes. Correct the weight obtained to 1 000 g.
- 2) Add butter and heat gradually to 60°C to melt butter.
- 3) In a mixing bowl, mix together flour and sugar.
- 4) Proceed as a pancake batter: pour gradually the first mixture in the mixing bowl to incorporate the powders into the liquid mass. When the dough thickens, add liquid.
- 5) Mix together whole eggs and egg yolks before adding to the previous preparation.
- 5) Add Rémy Martin® Cognac.
- 6) Mix to standardize the mixture.

2. MATURATION

Place the preparation to 4°C in the refrigerator for a minimum of 48 to 72 heures.
This important step gives the desired texture: a dough viscous, a little elastic.
This maturation time allows to optimize the texture and the aromas.

3. MOLD AND BAKING

With a brush, line slightly the inside of the Teflon® 12-unit mold, on a rack.
Before filling the mold, mix gently the mixture with a maryse or a whip.
Fill with dough 1 cm from the edge.
Bake to 170°C in a ventilated oven for 50 or 55 minutes.
Check the colouring: the collar and the base must be uniformly coloured. The very caramelized side of the crust brings all the taste of the cannelé.
Unmold gently.
Let cool before tasting.

COINTREAU



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