



# RÉMY COINTREAU

GASTRONOMIE

**MOUNT GAY**  
Barbados Rum 1703  
EST. 1703

## CHEF'S FAVOURITE



THE CHEF

Original creation by  
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Waterloo, Belgium



Recipe for a 60 x 40 cm frame

### 1. SHORTBREAD

570 g of flour  
70 g of almond powder 100%  
100 g of eggs  
340 g of dairy butter  
170 g of icing sugar  
6 g of salt

Mix the salt with the sugar and the butter. Add the eggs, then the almond powder and the flour. Let it stand for at least 2 hours. Spread out on a 60 x 40 cm baking tray, then place in a frame. Precook the dough to 145°C for 12 minutes.

### 2. GRANDMOTHER PREPARATION

650 g of dairy butter  
600 g of eggs  
865 g of sugar  
290 g of almond powder 100%  
115 g of fresh whole milk  
115 g of unsweetened fresh cream (35% fat)  
300 g of semi-candied blackcurrants IQF  
450 g of chestnuts pieces

Boil the butter. Mix the eggs with the sugar. Add the almond powder, then the milk and the cream, finally the butter bit by bit. Add the blackcurrants and the chestnuts pieces. Cook to 160°C for 30 minutes.

### 3. BLACKCURRANT COULIS

620 g of blackcurrant puree  
75 g of sugar  
40 g of blackcurrant liquor  
80 g of gelatin mass (12 g of gelatin powder and + 68 g of water)  
2 g of pectin 325 NH

Heat blackcurrant puree, sugar and pectin. Bring to a boil for 5 minutes, then add the blackcurrant liquor and the gelatin mass. Pour the coulis on the cool sponge. Place the frame in freezer.

### 4. CHANTILLY

1 700 g of fresh cream (40% fat)

Beat the cream and pour on the coulis.

### 5. MOUNT GAY® CHESTNUT CREAM

1000 g of chestnut paste  
200 g of syrup  
60 g of Mount Gay® rum 55% vol.  
100 g of unsweetened fresh cream (35% fat)  
180 g of dairy butter

Use a mixer with a paddle attachment to soften the chestnut paste. Add the syrup, Mount Gay® rum, then cream. Cream the butter and add to the mixture. Arrange on the chantilly using a pastry bag with a « Easter nest» tip.

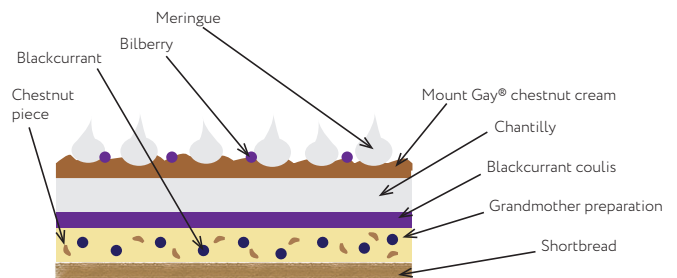
### 6. TOPPING

250 g of neutral topping  
12 g of water

Heat the mixture topping-water to 80°C.

### 7. FINISHING

Fill the frame following the assembly drawing and freeze. Spray the topping on the frozen dessert using a gun. Place a few small meringues, fresh bilberries and sprinkle with silver flakes.



COINTREAU



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