



# RÉMY COINTREAU

GASTRONOMIE

## "Iles du Vent"

### ILES DU VENT MANGO VIENNESE COFFEE



THE CHEF

Original creation by  
Nicolas PIEROT,  
International Pastry Chef  
Consultant



#### 1. MANGO LADYFINGER

For 1 sponge of 40 x 60 cm  
133 g egg yolks  
92 g saccharose (2)  
67 g inverted sugar  
75 g passion fruit puree  
200 g mango puree  
20 g egg white powder  
91 g saccharose (1)  
133 g flour T45  
33 g potato starch  
17 g grape seed oil  
17 g butter  
Total weight: 875 g

Beat egg yolks with saccharose (2) and inverted sugar. At the same time, whip the passion fruit puree, mango puree, egg white powder and saccharose (1) and let form. Gently mix the two preparations and add the sifted powders. Finish by adding the grape seed oil and butter mixture at 40/45°C. Spread on Teflon® sheet. Cook at 180°C for about 12 minutes. Return to the oven.

#### 2. PASSION MANGO MOUSSE

365 g cream (35% fat)  
68 g trehalose  
68 g pasteurized egg whites  
10 g 200 bloom gelatin powder  
58 g water to hydrate gelatin  
324 g mango puree  
67 g passion fruit puree  
Total weight: 960 g

Whip the cream and refrigerate. Make a Swiss meringue with the trehalose and egg whites. Dissolve the gelatin in the purees at 50°C. Cool the gelified puree at 30°C. Gradually add the Swiss meringue, then the whipped cream. Use immediately.

#### 3. MANGO JELLY

37 g trehalose  
1 g xanthan gum  
375 g mango puree  
8 g 200 blooms gelatin powder  
48 g water to hydrate gelatin  
Total weight: 469 g

Mix the trehalose with xanthan gum. Add gradually while mixing on the mango puree. Hydrate the gelatin with water. Melt the hydrated gelatin with a little xanthan puree. Mix together and pour.

#### 4. STRONG COFFEE CRUMBLE

80 g butter 82%  
100 g brown sugar  
90 g flour T65  
8 g ground coffee  
2 g soluble coffee  
1 g Fleur de sel  
Total weight: 281 g

In a mixer bowl with the paddle attachment, place all the ingredients and knead until the mixture is smooth. Sift through. Bake at 150°C for about 20 minutes. Reserve in a dry place.

#### 5. RUM COFFEE MILK JAM

400 g cream (35% fat)  
133 g coffee beans  
then  
267 g coffee infusion  
44 g saccharose  
1 g Fleur de sel  
74 g glucose  
9 g water  
5 g soluble coffee  
7 g cocoa butter  
9 g butter  
30 g Iles du Vent rum  
Total weight: 979 g

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# RÉMY COINTREAU

GASTRONOMIE

Bring the cream to a boil, add the coffee beans and brew for 15 minutes. Strain this infusion, recover 267 g. In a saucepan, pour the coffee infusion, saccharose, Fleur de sel, glucose, soluble coffee previously hydrated with water. Cook at 103°C. At 40°C, add cocoa butter and butter. Emulsify with a hand blender, then add **Iles du Vent rum**. Reserve at 4°C.

## 6. COFFEE MOUSSE

140 g cream (35% fat) (1)  
18 g coffee beans  
3 g 200 blooms gelatin powder  
18 g water to hydrate gelatin  
70 g Felchlin 36% Edelweiss white chocolate  
350 g cream (35% fat) (2)  
Total weight: 599 g

In a saucepan, bring the cream (1) to a boil, add coffee beans and infuse for 20 minutes. Strain and adjust the weight to 140 g with cream. Boil to 80°C, add the gelatin previously hydrated and pour over the white chocolate. Mix to 30°C then add the whipped cream (2).

## 7. RUM COFFEE WHIPPED GANACHE

140 g cream (35% fat) (1)  
18 g coffee beans  
3 g 200 blooms gelatin powder  
18 g water to hydrate gelatin  
70 g Felchlin 36% Edelweiss white chocolate  
350 g cream (35% fat) (2)  
30 g **Iles du Vent rum**  
Total weight: 629 g

Bring the cream (1) to a boil, then add crushed coffee. Infuse for 20 minutes, strain and adjust the cream weight to 140 g. Boil to 80°C, add the hydrated gelatin and pour over the chocolate. Mix to emulsify. Add cold cream (2) and **Iles du Vent rum**. Mix again and set aside at 4°C for 12 hours before use. Whip at the desired texture, use immediately.

## 8. ASSEMBLY

12 g white chocolate cup ø 8.5 cm x height 4.5 cm (thermoforming)  
6 g strong coffee crumble  
Mango ladyfinger (4.5 cm)  
12 g Iles du Vent rum coffee milk jam  
15 g mango passion mousse  
25 g Iles du Vent rum coffee whipped ganache  
Poaching diameter: 5.5 cm  
12 g coffee mousse  
6 g mango jely ø 2.5 cm, in a silicone half-sphere mould  
Neutral gel  
Cocoa powder  
Candied lemon zest

