



RÉMY COINTREAU

GASTRONOMIE

MOUNT GAY
Barbados Rum 1703
EST. 1703

ECLIPSE

THE CHEF

Original creation by
Raphaël GIOT,
2009 Pastry World Cup bronze medalist
Pâtisserie Giot, Lasne, Belgium



Recipe for 60 people, for 10 entremets with a diameter of 18 cm

1. CARAMEL CHOCOLATE MOUSSE

320 g sugar syrup
320 g egg yolks
500 g Callebaut caramel callets
140 g warm fresh cream
8 g gelatine
960 g whipped cream

Make a sabayon with sugar syrup and egg yolks. Cool in a mixer with a whip. Mix melted chocolate with warm cream and add melted gelatine. Mix sabayon with chocolate and add gently whipped cream.

2. VANILLA BRULEE CREME

940 g whole milk
940 g fresh cream (40% fat)
300 g egg yolks
4 vanilla pods
260 g sugar
30 g gelatine
50 g Mount Gay® rum 55%

Prepare a custard with ingredients to 84°C. Finally add unmelted gelatine, then Mount Gay® rum. Pour in mold and freeze.

3. CARAMEL CHOCOLATE CRUNCH

420 g Barry feuilletine
200 g Callebaut caramel callets
420 g Callebaut Pra-Clas fine hazelnut praline

Spread 120 g in a circle with a diameter of 18 cm (for 6 people).

4. CHOCOLATE SPONGE

560 g egg whites
150 g sugar
800 g almond crushing 50/50
100 g Callebaut cocoa powder 22/24%
15 g finest wheat flour

Whisk the egg whites with sugar towards the end to stiffen the mixture further. Add gently powders, previously sifted. Spread onto a parchment-lined baking sheet. Bake to 180°C for 12 minutes, in a oven with closed key.

5. GLAZE WITH MILK CHOCOLATE

280 g water
375 g sugar
470 g glucose syrup
375 g sweetened condensed milk
25 g gelatine
675 g Callebaut 823 milk chocolate 34%
600 g neutral topping
60 g water

Prepare a syrup with water, sugars and cook to 104°C. Add condensed milk and gelatine. Pour gradually over the chocolate and mix. Add hot topping and water then boil again. Set aside for 24 hours in the refrigerator before use.

6. ASSEMBLY & FINISHING

Make an insert with brulee creme in Flexipan®. After freezing, add the sponge on the side.

Pour chocolate mousse in a mould, add the insert.

Smooth the mould and add the crunch. Freeze.

Glaze the entremets. Place a bronze chocolate decoration.

