RÉMY COINTREAU
GASTRONOMIE

CHOCOLATE HAZELNUT KING PIE

THE CHEF

Original creation by
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Recipe for 2 pieces

Composition:
400 g inverse puff pastry
Bottom: 21 cm - Top: 22.5 cm - Then cut with 20 cm ring
275 g Rémy Martin® chocolate almond cream for king pie
ø 15 cm
15 g egg wash
30 g caramel opaline for king pie

1. INVERSE COCOA PUFF PASTRY
220 g Isigny butter sheet 82% AOP
94 g flour T65
280 g flour T65
20 g cocoa powder Michel Cluizel
8 g salt
46 g Isigny butter sheet 82% AOP
132 g water
Total weight: 800 g

DAY 1 - KNEADING
1. The first day, mix with the paddle first quantity of butter and flour. Make a nice square and wrap it until tomorrow.
2. The same day, prepare the base of the dough. Place into your mixing bowl: 1st water and salt. Then add the flour and on the top soft butter. With the hook, mix gently. Rest the dough 15 minutes outside and make a nice square a wrap it until the next day in the fridge.

DAY 2 - FOLDING
3. The day after, incorporate the dough into the butter, give a double turn, rest for 2 hours.
4. Give one more double turn, and keep for 2 hours in the fridge. Give one single turn and keep overnight in the fridge.

DAY 3 - ROLLING OUT
5. The next day (3rd day), roll out at 3.75 mm, relax the dough and cut it. Rest several hours before to store in the freezer.

2. RÉMY MARTIN® CHOCOLATE ALMOND CREAM FOR KING PIE
76 g soft butter
76 g icing sugar
76 g almond powder
46 g egg
8 g cornstarch
92 g pastry cream
17 g Rémy Martin® Cognac 50%
73 g dark chocolate 75% El Jardin Michel Cluizel
40 g crushed roasted hazelnuts
61 g milk chocolate 51% Riachuelo Michel Cluizel
Total weight: 565 g

1. Combine together soft butter and sugar.
2. Add the almond powder and cornstarch.
3. Then, add eggs at room temperature, whipped pastry cream, Rémy Martin® Cognac and melted dark chocolate at 45°C.
4. Add crushed hazelnuts and pistoles of milk chocolate.

3. PASTRY CREAM BASE
72 g milk
12 g cream
21 g egg yolk
10 g sugar
7 g cornstarch
7 g butter
Total weight: 127 g

1. In a saucepan, boil milk and cream.
2. Combine together egg yolk and sugar. Finish by the cornstarch.
3. Boil the liquid and cook all together as a pastry cream.
4. Finish by the butter and blend it
5. Cool it down quickly in the freezer.
6. Store in the fridge at 3°C.

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4. EGG WASH

24 g egg yolk
6 g cream
Total weight: 30 g

Mix all together and strain it before use it.

5. CARAMEL OPALINE FOR KING PIE

140 g sugar
56 g water
42 g glucose
7 g butter
Total weight: 245 g

1. Cook sugar water and glucose until golden brown color.
2. Add the butter and pour over a Silpat®.
3. Let it cool down and blend in the robot-cut.

6. ASSEMBLY AND FINISHING

Step 1: Prepare the disks of puff pastry and let it rest 2 hours at 3°C (bottom: 21 cm - top: 22.5 cm).

Step 2: In a 6 inch ring spread 275 g of Rémy Martin® chocolate almond cream and freeze it.
Step 3: Take the 1st disk of puff pastry (smalest), brush some water on the side and place in the middle the frozen disk of Rémy Martin® chocolate almond cream.

Step 4: Take the 2nd disk of puff pastry (biggest), turn ¼ and place on the top of it. Seal on the side without air bubbles.

Step 5: Place in the freezer few minutes to make it firmer and cut with sharp cutter at 20 cm diameter.

Step 6: Rest minimum 2 hours, then freeze it or start baking process.

Step 7: Turn the king pie upside down to get the flat surface facing the top, then brush a first layer of egg wash on the king pie, let it dry in the fridge. Then brush a second layer and scrapp the top with sharp cutter for the decoration.

Step 8: Bake on a Silpain® sheet with some rings on each corners of the trays (4/5 cm) + 1 heavy tray (spray some oil to make sure it will not stick to the top of the king pie) at 165°C for 55 minutes, damper open, speed 2. Then spread caramel opaline on it and bake again for 2/3 minutes.

Step 9: Cool it down on a wire rack.

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