



RÉMY COINTREAU

GASTRONOMIE

Caketail by RÉMY COINTREAU



THE CHEF

Original creation by
Otto TAY,
Word Pastry Champion,
Malaysia



The Dim Sum

1. CREPES

14 crepes ø 24 cm

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|-----------------------------|---------------------------------|
| 100 g cake flour | 120 g whole eggs |
| 25 g sugar | 3 g sea salt flakes |
| 5 g orange zests | 350 g milk |
| 40 g grape seed oil | 13 g St-Rémy® brandy 60% |
| 35 g melted unsalted butter | |

Warm the milk to 45°C, add in sugar, zests, oil, butter, salt and eggs. Mix well and add in sieved flour. Follow by **St-Rémy®**. Blend it well and cook the crepe on a cooking flat pan (non-stick pan) with a diameter of 24 cm.

2. CHOUX PASTRY

40 pieces ø 4 cm

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|-----------------------|-----------------------------------|
| 125 g milk | 300 g eggs |
| 125 g water | 162.5 g cake flour |
| 125 g unsalted butter | +/- milk (use for adjust texture) |
| 5 g sugar | |
| 5 g sea salt | |

Boil together milk, water, butter, sugar and salt. Add in flour when boiling and stir the mixture for around 3 minutes. Pour the mixture into the mixer and mix until cool down a bit and start to add in the eggs slowly. Adjust the texture by adding extra warm milk. Pipe on the tray (diameter 4 cm). Spray oil on surface. Bake at 180°C. Open trigger. Around 25 minutes.

3. FEUILLETINE BASE

1 piece of 15 g

- 75 g praline paste 60%
- 25 g milk chocolate
- 75 g feuilletine
- 2 g sea salt flakes

Mix well all together. 1 crepe wraps 15 g. Use as base before place the choux on the crepe.

4. EARL GREY DIPLOMAT

1 piece of 20 g

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|------------------------|---------------------------------|
| 250 g milk | 18 g custard powder |
| 5 Earl Grey tea leaves | 25 g unsalted butter |
| 72 g sugar | ½ vanilla pod |
| 0.5 g sea salt flakes | 250 g whipping cream |
| 40 g egg yolks | 18 g St-Rémy® brandy 60% |

Hot infuse the Earl Grey leaves with milk for 2 hours, sieve out the milk tea and add some milk to have 250 g milk tea. Make an crème anglaise and while it cold, add the **St-Rémy®**, then add in the whipping cream.

5. PURPLE TARO

1 piece of 10 g

- 150 g Taro paste
- 200 g purple sweet potatoes
- 75 g sugar
- 195 g whipping cream
- 2 g sea salt flakes

Steam the Taro (yam). Blend it well. Bake the sweet potatoes with skin at 200°C for 45 minutes, after peel off the skin. Blend with all the remaining ingredients together with Taro.

6. DECOR OF FRUITS

- 50 g raisins
- 42 g **Mount Gay®** Rum 55% vol.
- 125 g fresh blueberries

Soak the raisins in the **Mount Gay®** Rum overnight. Place 4 raisins by chou and 3 fresh blueberries by chou.

The cocktail

Strength:



Difficulty:



For 1 cocktail

1. INGREDIENTS

50 ml 1738 Accord Royal Rémy Martin®

- 15 ml cranberry juice
- 20 ml lemon juice
- 10 ml sugar syrup

Ingredients of Chai tea sweet vermouth : 100 ml black tea, 100 ml Sweet Vermouth, 4 cardamom seeds, 1 clove, 1 cinnamon stick, 1 slice of fresh ginger

2. PREPARATION

Preparation of Chai tea sweet vermouth : putt the ingredients in a pan, reduce by half and strain.

Pour all ingredients in a shaker filled with ice. Shaker well. Pour with a double filter on an big ice cube, then decorate.