



RÉMY COINTREAU

GASTRONOMIE

PORT CHARLOTTE

## PRALINE : SMOKEY



THE CHEF

Original creation by  
Joost ARIJS,  
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Recipe for 4 moulds of 28 pieces

### 1. SMOKED CARAMEL

205 g sugar  
187 g cream (35% fat)  
18 g salted butter  
1/4 vanilla pod  
1,7 g smoked natural flavour

Caramelize the sugar. Heat cream with smoked natural flavour and vanilla pod. Pour over the caramel, add the butter.

### 2. CARAMELIZED COCOA NIBS

80 g cocoa nibs  
40 g sugar  
10 g water  
4 g smoked salt flower  
5 g butter

Heat sugar with water to 118°C. Add cocoa nibs and stir mixture constantly until the paste is friable and caramelized. Add smoked salt flower and butter. Let cool on Silpat®.

### 3. PORT CHARLOTTE® GANACHE

380 g cream (35% fat)  
115 g inverted sugar  
700 g milk chocolate, 40% of cocoa  
132 g butter  
60 g Port Charlotte® whisky 50% vol.

Heat cream with inverted sugar. Pour onto the chocolate. Blend and let cool to 35°C. Add butter and Port Charlotte® whisky. Blend again.

### 4. ASSEMBLY

Spray slivers of temperate cocoa butter in moulds, coloured in red and gold. Fill with milk chocolate and let crystallize. Make small spikes of caramel in moulds, then add a few caramelized cocoa nibs. Fill with the Port Charlotte® ganache, let crystallize and finish by adding the dark chocolate.

COINTREAU



MOUNT GAY  
Barbados Rum  
EST. 1703

ST-RÉMY

PORT CHARLOTTE

THE BOTANIST  
ISLAY DRY GIN

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