



RÉMY COINTREAU

GASTRONOMIE



ST-RÉMY® PRALINE



THE CHEF

Original creation by
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Pastry Chef



Recipe for 50 pieces

COMPOSITION OF A PRALINE:

8 g St-Rémy® syrup
5 g hazelnut Gianduja
4 g dark molding (3 cm ø)
1 g cocoa dough spray

1. ST-RÉMY® SYRUP

500 g saccharose
166 g water
16 g glucose
100 g St-Rémy® brandy 60%
Total weight: 782 g

Boil sugar and water.

Add glucose.

Continue to cooking the syrup until 106/107°C.

Then let cool until approximately 50°C before mixing syrup and St-Rémy® brandy.

When the temperature rises 29-30°C, pour the syrup in shells. Allow to harden for 24 hours before continuing with the pouring of Gianduja.

2. HAZELNUT GIANDUJA

140 g hazelnut dough
33 g icing sugar
33 g inulin
47 g milk chocolate 40%
47 g cocoa butter
1 g Fleur de sel
Total weight: 301 g

Melt milk chocolate and cocoa butter to 40-45°C.

With a robot-cut, mix the hazelnut dough, the icing sugar and the previous mixture.

Mix until smooth dough.

Let cool to 24°C.

Store to 17°C.

3. COCOA DOUGH SPRAY

100 g cocoa dough
100 g cocoa butter
Total weight: 200 g

Melt cocoa butter and cocoa dough to 50-55°C.

Mix together and strain.

Let cool to 28-29°C before spraying.

CHEF'S ADVICE

For all these recipes, it's important to respect scrupulously the boiling point:

Too small cooking = no crystal formation

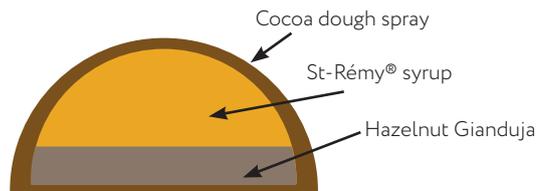
Too strong cooking = too thick sugar crust

The higher the alcohol degree, the larger the crystals grow.

The sugar doesn't dissolve in alcohol.

To avoid an undesired crystals formation, you should never mix the syrup when the temperature is over 102°C.

Warning: to prevent an early crystallization, you should never mix in an unsaturated syrup.



COINTREAU

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