



RÉMY COINTREAU

GASTRONOMIE



## ST-RÉMY® MIRROR



THE CHEF

Original creation by  
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Recipe for 15 individual "on the go cakes" (10 cm in diameter)

### 1. FINANCIER

- 250 g butter
- 300 g caster sugar
- 5 g salt
- 200 g almond powder
- 300 g whole eggs
- 80 g flour
- 70 g St-Rémy® brandy 60%
- Total weight: 1205 g

In a beater with a paddle, cream the butter then add the caster sugar, the salt and the almond powder. Add the eggs little by little then beat the mixture for around 15 minutes, until creamy. Pour the mix into a stainless steel bowl and mix the sieved flour and the St-Rémy® brandy with a spatula. Put into circular aluminium molds (10 cm in diameter and 2 cm high) and cook in a ventilated oven at 170°C (190°C in a convection oven) for around 20 minutes. Remove from the molds when well cooled and set aside ready for the finishing touches.

### 2. ST-RÉMY® SOAKING SYRUP

- 250 g of syrup (30° Bx)
- 100 g St-Rémy® brandy 60%
- Total weight: 350 g

Mix together.

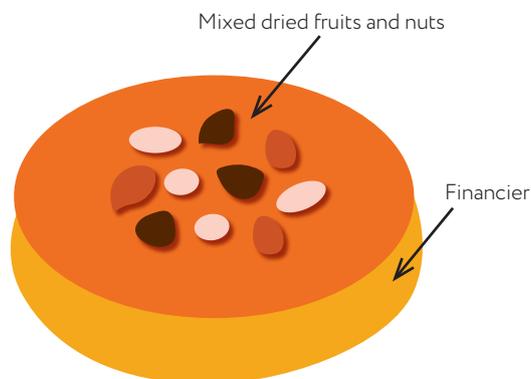
### 3. ICING

- 20 g St-Rémy® brandy 60%
- 20 g water
- 180 g icing sugar
- Total weight: 220 g

Mix together and gently heat.

### 4. FINISHING TOUCHES

Top the well cooled mirrors with a layer of hot apricot glaze, then a layer of icing. Decorate with dried fruits.



COINTREAU

ST-RÉMY®

MOUNT GAY  
Barbados Rum  
EST. 1703

PORT  
CHARLOTTE

THE BOTANIST  
ISLAY DRY GIN

METAXA®

Griottines®  
COINTREAU

jacobert®

Père  
MAGLOIRE®