



RÉMY COINTREAU

GASTRONOMIE



ST-RÉMY® SPIRAL



THE CHEF

Original creation by
Nicolas PIEROT,
International Pastry Chef
Consultant



Recipe for 3 entremets

1. PEANUT STREUZEL

To 400 g (gross weight & net weight)
114,3 g roasted peanuts
95,2 g butter (82% fat content)
3,8 g salt flower
45,7 g saccharose
45,7 g muscovado sugar
95,2 g flour T55

- 1) Roast the peanuts at 150°C for 25 to 30 minutes.
- 2) Let cool then coarsely chop.
- 3) Using a flat beater, mix all the ingredients.
- 4) Strain.
- 5) Bake at 150°C for around 25 minutes.
- 6) Set aside for the montage.

2. 60% PEANUT PRALINE

To 2 012 g: gross weight / 2 000 g: net weight
800 g saccharose
1 200 g roasted peanuts
8 g salt flower
4 g soya lecithin

- 1) Roast the peanuts in a ventilated oven at 140°C.
- 2) In a saucepan, heat the saccharose and pour on Silpat® to pass the whole to the robot-cut then
- 3) Mix the caramel, the peanuts, the soya lecithin and the salt flower to the robot-cut.
- 4) Set aside for the montage.

3. PEANUT STREUZEL CRISPY

To 1 040 g (gross weight & net weight)
180 g milk chocolate 40%
300 g peanut praline
380 g peanut streuzel
180 g feuillantine

- 1) Melt the milk chocolate to 40°C and add the peanut praline (at room temperature).
- 2) Add the peanut streuzel and the feuillantine.
- 3) Weigh and spread.

4. PEANUT PRALINE SPONGE

To 4 440 g: gross weight / 4 200 g: net weight
600 g butter
1 520 g peanut praline
680 g egg yolks
240 g flour T55
960 g egg whites
440 g saccharose

- 1) In a beater with a paddle, emulsify and cream the butter, the praline and the egg yolks.
- 2) Simultaneously, in a mixer, use the whisk attachment to whip the egg whites with the saccharose to fluffy consistency.
- 3) Combine carefully the two mixtures then sprinkle in the flour.
- 4) Spread on a 40 x 60 cm baking sheet.
- 5) Cook at 180°C for about 12 minutes.

5. ST-RÉMY® LIME MILK GANACHE

To 1 064 g: gross weight / 1 040 g: net weight
500 g cream (35% fat content)
Lime
460 g milk chocolate 40%
80 g ST-RÉMY® brandy 60%
4 g 200 Blooms gelatine powder
24 g water for gelatine

- 1) In a saucepan, bring the cream to the boil.
- 2) Add lime zests and allow to infuse 20 minutes.
- 3) Pass through a very fine sieve and rectify the weight of cream to 125 g.
- 4) Heat the cream, infuse at 80°C, add the softened gelatine then pour over the milk chocolate and blend.
- 5) Add the brandy ST-RÉMY®, blend and cover.

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6. SALT FLOWER BUTTER CARAMEL

To 1 792 g: gross weight / 1 600 g: net weight
640 g saccharose
500 g 82% fractionated butter
640 g cream (35% fat content)
Vanilla pod
8 g salt flower

- 1) In a saucepan, make a dry caramel with saccharose.
- 2) When the caramel begins to foam, add the butter, then the cream, the vanilla and the salt flower.
- 3) Continue cooking to 108°C.
- 4) Mix to emulsify.
- 5) Spread immediately.

7. ST-RÉMY® CHOCOLATE MOUSSE

To 4 368 g: gross weight / 4 200 g: net weight
905 g whole milk
292 g egg yolks
175,2 g saccharose
1 127 g 55% black chocolate (35% BDC)
116,8 g ST-RÉMY® brandy 60%
1 751,9 g cream (35% fat content)

- 1) In a saucepan, bring the milk to the boil.
- 2) Mix the egg yolks and the saccharose.

- 3) Then cook like a custard sauce.
- 4) Pour on the chocolate, mix, add the brandy ST-RÉMY®.
- 5) Add the whipped cream in the crèmeux to 28-30°C.
- 6) Use to the montage in a Flip Pavoni® mould (3 pieces).

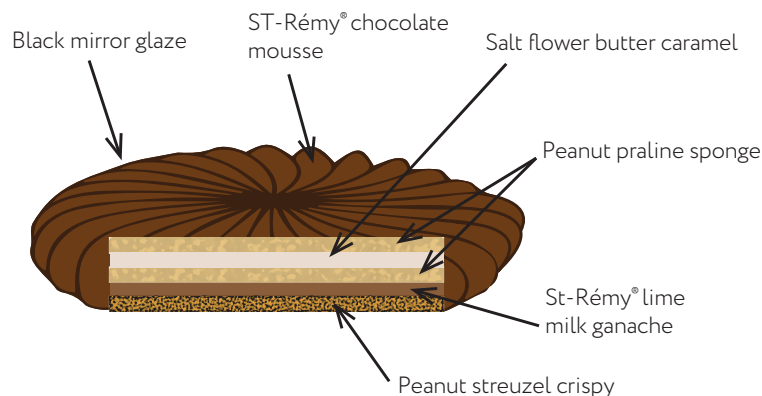
8. EXTRA BRUT BLACK MIRROR GLAZE

To 4 996 g: gross weight / 4 800 g: net weight
1 560 g saccharose
652 g water
1 152 g cream (35% fat content)
580 g glucose
432 g extra brut cacao powder
172 g inverted sugar
64 g 200 Blooms gelatine powder
384 g water for gelatine

- 1) In a saucepan, cook the water, the saccharose and the glucose to 120°C.
- 2) In a other saucepan, bring the cream and the inverted sugar to the boil.
- 3) Add the cacao powder and the sugar cooked in 2 or 3 steps.
- 4) Add the softened gelatine.
- 5) Mix and pass through a very fine sieve.
- 6) Let cool to 28°C before use.

9. ASSEMBLY

Decoration : In the photo, the chocolate part positioned on the entremets has a same shape of the mould.



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