



# RÉMY COINTREAU

GASTRONOMIE



## EXOTIC ST-RÉMY®



THE CHEF

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Recipe for 3 desserts 4.5 cm high with a diameter of 18 cm

### 1. CRISPY HAZELNUT MILK CHOCOLATE

120 g milk couverture chocolate (38% cocoa)  
240 g hazelnut paste  
40 g softened butter  
80 g pailleté feuillantine wafer crunch  
Total weight: 480 g

Melt the milk chocolate in the microwave at 35°C, add the hazelnut paste, softened butter and pailleté feuillantine. Spread the mixture in 16 cm diameter rings. Place in the freezer.

### 2. HAZELNUT DACQUOISE

250 g egg whites  
120 g inverted sugar  
100 g ground almonds  
100 g whole ground hazelnuts  
90 g icing sugar  
30 g flour  
55 g lightly toasted chopped hazelnuts  
Total weight: 745 g

Whip the egg whites and the inverted sugar with the whisk attachment. Incorporate the mixture of ground almonds, ground hazelnuts, icing sugar and flour sifted together. Using a piping bag with a 1 cm tip, make 6 discs with a diameter of 16 cm, sprinkle with the lightly toasted chopped hazelnuts. Cook in a convection oven at 175°C for 15 to 18 minutes.

### 3. FRIED BANANAS

50 g butter  
80 g brown sugar  
500 g fresh banana  
20 g St-Rémy® brandy 60%  
Total weight: 650 g

Melt the butter in a frying pan, add the brown sugar and cook bananas cut lengthwise keeping a firm consistency. Add the St-Rémy® brandy and flambé. Set aside for assembly.

### 4. ST-RÉMY® BANANA MOUSSE

200 g full fat milk  
200 g whipping cream  
180 g egg yolks  
100 g caster sugar  
200 g banana purée  
126 g gelatin  
(18 g of 200 Bloom gelatin powder and 108 g water)  
70 g St-Rémy® brandy 60%  
430 g whipped cream  
Total weight: 1 506 g

Make a custard: in a saucepan, heat the milk, cream, egg yolks and caster sugar to 85°C. Pour over the banana purée, blend and cool. Add the gelatin melted in the microwave, the St-Rémy® brandy and then the whipped cream. Set aside for assembly.

### 5. MILK CHOCOLATE GLAZE

150 g water  
300 g caster sugar  
300 g glucose  
200 g sweetened condensed milk  
140 g gelatin  
(20 g of 200 Bloom gelatin powder and 120 g water)  
300 g milk couverture chocolate (38% cocoa)  
Total weight: 1 390 g

In a saucepan, heat the water, caster sugar and glucose to 103°C. Add the hot syrup to the sweetened condensed milk, gelatin and lastly the milk chocolate. Mix well and then refrigerate. The following day, heat the glaze to 40°C and let cool to 30-35°C before use.

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## 6. ASSEMBLY AND FINISHING

In 4.5 cm high, 18 cm diameter rings, place a crispy hazelnut milk chocolate base, cover with a little of the St-Rémy® banana mousse, add a hazelnut dacquoise disc, a little more mousse, a few pieces of fried banana, and then a second dacquoise disc and then smooth flush with the top of the ring with the remaining St-Rémy® banana mousse.

Place in the freezer. Remove the desserts from the rings and glaze them with the milk chocolate glaze. Decorate with chocolate shavings and pralinettes around the sides, and a few slices of caramelized banana slices, coated with neutral glaze.

## INDIVIDUAL EXOTIC ST-RÉMY®

Recipe for 20 small cakes 4.5 cm high with a diameter of 6 cm

### 1. Crispy hazelnut milk chocolate base

Use the quantities for one full recipe. Spread the crispy base on a sheet of plastic to a thickness of about 5 mm, allow to set in the refrigerator and cut out discs with a 5 cm diameter cutter. Place in the freezer.

### 2. Hazelnut dacquoise

Use the quantities for one full recipe. Using a piping bag with a 9 mm tip, make 40 discs with a diameter of 5 cm, sprinkle with the lightly toasted chopped hazelnuts. Cook in a convection oven at 175°C for 14 to 16 minutes.

### 3. Fried bananas

Use the quantities for half the recipe. Set aside for assembly.

### 4. St-Rémy® banana mousse

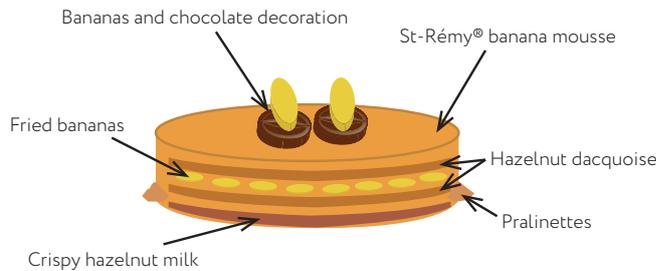
Use the quantities for ¾ of the recipe. Set aside for assembly.

### 5. Milk chocolate glaze

Use the quantities for one full recipe.

### 6. Assembly and finishing

Proceed exactly as before using 4.5 cm high, 6 cm diameter rings.



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