



RÉMY COINTREAU

GASTRONOMIE

MOUNT GAY®
Est. 1703 Barbados Rum

MALAGA TARTLET



Recipe for approximately 25 individual tartlets

The day before : Cover the currant of Mount Gay® rum 55% vol. and let to macerate.

1) VANILLA MELTING CREAM

- 1 000 g milk
- 2 vanilla pods
- 80 g brown sugar (or caster sugar)
- 80 g egg yolks
- 95 g cream powder
- 10 g vanilla extract (or vanilla liquid)

Make a cream pâtissière and add 4 g of gelatin softened in cold (or 2 sheets) and pour on 350 g of white chocolate.

2) MOUNT GAY® SMOOTH CREAM

- 500 g milk
- 1 vanilla pod
- 60 g egg yolks
- 50 g brown sugar (or caster sugar)
- 50 g cream powder

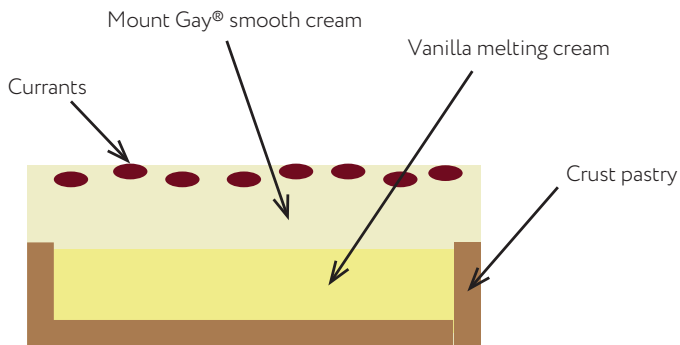
Make a cream pâtissière and add 8 g of gelatin softened in cold (or soit 4 sheets) and pour on 300 g of white chocolate. Add 15/20 g of Mount Gay® rum. Add the hot Italian meringue.

3) ITALIAN MERINGUE

Pour 180 g of sugar, cooked at 125°C, on 250 g of egg whites (soft texture) and whisk the meringue gradually.

4) ASSEMBLY

Line the individual tart rings with the sweet crust pastry and blind bake, then top with vanilla melting cream. Fill tart rings (the same diameter as tart rings) with Mount Gay® smooth cream. The currants should be visible. Add a little cream at the bottom of the ring, a few currants, cover the top and return to glaze. Place the desserts in the freezer. Glaze with neutral icing, then unmould. Finally, put a circle of Mount Gay® smooth cream on the garnished tart base.



COINTREAU

ST-RÉMY
JANICOLA LAFITE & CO. FINE CHAMPAGNE COGNAC

MOUNT GAY
Barbados Rum 1703

PORT
CHARLOTTE

THE BOTANIST
ISLAY DRY GIN

METAXA®

Griottines®
COINTREAU

jacobert®

Père
MAGLOIRE®