



RÉMY COINTREAU

GASTRONOMIE

**"Iles du Vent"**

## GINGER MAN

THE CHEF

Original creation by  
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Recipe for 10 pieces for 4 people (30 x 22 cm)

### 1. PUFF PASTRY

2 400 g flour  
940 g water  
41 g salt  
228 g kilning butter (1)  
1 400 g kilning butter (2)

Briefly mix flour, salt, ice water and butter (1). Wrap dough before placing in freezer at 5°C. Roll out the dough and insert the butter (2). Make 6 rounds of 3, letting the dough rest between each 2 rounds. Roll out puff pastry to 1.8 mm. Bake at 170°C for 30 minutes. Leave to cool. Cut to shape.

### 2. PECAN CREAM

250 g butter  
250 g crystal sugar  
250 g pecan powder  
25 g flour  
200 g whole egg  
25 g 35% cream  
40 g Iles du Vent rum 40%  
2 g cinnamon powder

Cream the butter and stir in the sugar. Sift the pecan powder with the flour and cinnamon and mix gently. Add cream, eggs and Iles du Vent rum step by step.

### 3. PASTRY CREAM

3 750 ml whole milk  
375 g crystal sugar (1)  
150 g egg yolks  
190 g whole eggs  
375 g crystal sugar (2)  
1 vanilla pod  
260 g cornstarch  
75 g cream powder

Heat milk with sugar (1). Beat eggs with sugar (2) until frothy. Add the scraped vanilla pod, cornstarch and cream powder. Gradually stir in the hot milk until smooth, then bring to the boil. Leave to cool in the fridge.

### 4. ASSEMBLY & FINISHING

1 kg pastry cream  
1 kg pecan cream  
Puff pastry  
Apples

Mix the pastry cream with the pecan cream. Place a thin layer on the pre-baked puff pastry base. Cover generously with apple slices, then bake at 160°C for 18 minutes. Use a neutral mirror glaze before placing festive chocolate decorations.