



RÉMY COINTREAU

GASTRONOMIE

MOUNT GAY®
Barbados Rum 1703
EST.

MOUNT GAY® GÂTEAU NANTAIS



THE CHEF

Original creation by
Alexis BOUILLET,
Consultant Pastry Chef,
Twin's Creative Lab,
Taiwan



Recipe for 2 pieces

1. MOUNT GAY® GÂTEAU NANTAIS

177 g butter
72 g brown sugar (1)
140 g almond powder
84 g egg yolks
47 g egg whites (1)
56 g rice flour (9,2%)
4,7 g baking powder
9 g Mount Gay® rum 55%
79 g egg whites (2)
79 g brown sugar (2)
Total weight: 748 g

Make soft the butter, then combine with brown sugar (1) with paddle attachment. Add almond powder, then gradually tempered yolks and egg whites (1). Add sifted flour and baking powder. Pour Mount Gay® rum. Beat to a soft peak egg whites (2) and brown sugar (2). Fold gently to the previous mix. Pour the mix into the mold. Bake at 165°C, speed 2, damper closed, for 35 minutes.

2. BEURRE MANIÉ

32 g butter
8 g flour T55
Total weight: 40 g

Make soft the butter, then combine with flour. Brush the preparation into the baking molds.

3. MOUNT GAY® GLAZE

160 g icing sugar
9 g Mount Gay® rum 55%
31 g water
Total weight: 200 g

Sift the icing sugar then add the Mount Gay® rum and water.

4. ASSEMBLY

For 1 cake :
20 g beurre manié for baking Japanese molds, ø 16 cm
350 g Mount Gay® Gâteau Nantais
Mount Gay® glaze
Whole almond
Icing sugar for decoration (snow sugar)

Step 1: Prepare the molds with «beurre manié».

Step 2: Make the Gâteau Nantais preparation and pour 350 g into the mold.

Step 3: Bake at 165°C, speed 2, damper closed, for 35 minutes.

Step 4: Unmold it and cool it down.

Step 5: Glaze the surface of the cake, arrange 1 whole almond in the middle and bake at 150°C, speed 1, for 2 minutes.

Step 6: Cool it down on a wire rack and sprinkle some icing sugar decoration on the side.