



RÉMY COINTREAU

GASTRONOMIE

MOUNT GAY
Barbados Rum 1703
EST.

TRADITIONAL KING PIE



THE CHEF

Original creation by
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Recipe for 4 pieces

1. INVERTED PUFF PASTRY

For king pie: 2 double + 1 single
293 g water
22 g salt
495 g flour T65 (1)
165 g flour T55 (1)
108 g butter sheet 82% (1)
655 g butter sheet 82% (2)
196 g flour T65 (2)
66 g flour T55 (2)

Day 1: Prepare the base of the dough. Place into your mixing bowl: cold water and salt. Then add the flours (1) and on the top the soft butter (1). With the hook, mix gently. Pre shape and rest the dough 15 minutes outside, then make a nice square with a plastic wrap and store at 3°C in the fridge until the next day. The same day, mix with the hook, butter (2) (cut in cubes - keep cold) and flours (2). Make a nice square, wrap it and store at 3°C in the fridge until the next day.

Day 2: Incorporate the dough into the butter, give a double turn, rest for 2 hours at 3°C.

Give one more double turn, and keep for two hours at 3°C. Give one single turn and keep overnight at 3°C.

Day 3: Roll out at 3,75 mm, relax the dough and cut it.

2. ALMOND CREAM

(250 g ring 6 inch)
212 g soft butter
212 g icing sugar
31 g cornstarch
212 g almond powder
6,8 g vanilla powder
153 g pastry cream base
191 g egg
21 g Mount Gay® rum 55%

Combine together soft butter, icing sugar, cornstarch. Add the almond powder and vanilla powder, then pastry cream. Finish by the tempered eggs and Mount Gay® rum.

3. PASTRY CREAM BASE

138 g milk
17 g sugar
35 g egg yolks
12 g cornstarch

In a saucepan, boil milk with half of the sugar. Combine together egg yolks and the remaining of the sugar. Finish by the cornstarch. Cook all together as a pastry cream. Blend it. Cool it down quickly in the freezer. Store in the fridge at 3°C.

4. EGG WASH

48 g egg yolks
12 g cream 35%

Blend all together and strain it before to use it.

5. OPALINE CARAMEL

300 g sugar
120 g water
90 g glucose
5 g cocoa butter

Cook sugar, water and glucose until golden brown color. Add the cocoa butter and pour over a Silpat®. Let it cool down and blend in the robot cut.

6. ASSEMBLY

500 g inverted puff pastry
250 g almond cream
15 g egg wash
100 g opaline caramel
Eggs to seal the 2 layers of puff pastry

Step 1: Prepare the disks of puff pastry.

Bottom: 21 cm - Top: 22,5 cm
Then cut with 8 inch ring

Step 2: Mix the almond cream and mold 250 gr into a 6 inch ring. Freeze it.

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Step 3: Take the first disk of puff pastry (smallest for the bottom), brush some eggs on the side and place in the middle the disk of almond cream.

Step 4: Take the second disk of puff pastry (biggest for the top), turn ¼ of a turn and place on the top of the almond cream. Seal on the side without air bubbles.

Step 5: Place in the freezer few minutes to make it firmer and cut with sharp cutter at 8 inch diameter.

Step 6: Rest minimum 2 hours at 3°C, then freeze or start the baking process.

Step 7: Turn the king pie upside down to get the flat surface facing the top, then brush a first layer of egg wash on the king pie, let it dry in the fridge, then brush a second layer and scrape the top with sharp cutter for the decoration.

Step 8: Bake on a Silpain sheet with some rings on each corners of the tray (4/5 cm) + 1 non stick tray (spray some oil to make sure it will not stick to the top of the King pie).

- Convection oven: Bake at 165°C for 60/65 minutes, damper open, speed 2 (bake without tray on the top for the first 15/20 minutes).

- Deck oven: Bake at 190°C top / 180°C bottom (with wire rack underneath) for 60/65 minutes, damper open (bake without the tray on top for the first 15/20 minutes).

Sprinkle opaline caramel over the top of the galette and heat in the oven again for 3 minutes (same temperature as the galette).

Step 9: Cool it down on a wire rack.

COINTREAU


RÉMY MARTIN
COGNAC FINE CHAMPAGNE

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