



RÉMY COINTREAU

GASTRONOMIE



ST-RÉMY® CARAMEL BANANA MACAROON



THE CHEF

Original creation by
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Recipe for 50 pieces

COMPOSITION

Macaroon dough: 6 g per side = 12 g per macaroon, ø 3 cm
8 g **St-Rémy®** caramel banana ganache
Cocoa powder

1. MACAROON DOUGH

Preparation 1:
176 g icing sugar
176 g almond powder
66 g egg whites (1)
Yellow liquid colorant

176 g sugar (1)
44 g water
66 g egg whites (2) at 30°C
5 g sugar (2)
2,3 g egg white powder

Total weight: 711 g

Preparation 1: Mix icing sugar and almond powder. Put them with the egg whites (1) in another container with the coloring.

Prepare syrup : Cook the sugar (1) and water at 118°C and pour over the egg whites (2). Add the sugar (2) and egg white powder, previously dissolved together. Lightly whisk together. Beat the meringue to a soft peak, final temperature should be at 45°C.

Pour the preparation 1 over the meringue.

Use a scraper to «flap» the mix till you get the right texture. Pipe the macaroons on a brown sheet. Sprinkle some cocoa powder on the top. Dry them at room temperature for 30 minutes/1 hour before to bake them.

Preheat oven at 160°C, then bake at 145°C, damper open (0%), fan 2, for 15-17 minutes.

2. ST-RÉMY® CARAMEL BANANA GANACHE

79 g banana puree
11 g passion fruit puree 100%
4 g sugar (1)
1,6 g NH pectin
40 g sugar (2)
18 g glucose syrup
29 g butter
229 g milk chocolate 45%
0,5 g Fleur de sel
21 g **St-Rémy®** brandy 60%
Total weight: 433 g

Bring to 40°C purees. Dissolve together sugar (1) and pectin. Pour over the liquid and boil to activate the pectin.

Make a dry caramel with sugar (2) and glucose in a saucepan. Deglaze with soft butter, then the mix of purees. Scale again the original amount of liquid by compensating with water. Bring to 80°C and blend the liquid.

Pour over the chocolate and Fleur de sel. Add **St-Rémy®** brandy and blend all together. Crystallize at 16/18°C overnight (If not possible, simply store at 3°C).

Keep at room temperature till you get a softer texture, then pipe into the macaroons. Mature macaroons 12 hours at 3°C, then, store into the freezer.