



RÉMY COINTREAU

GASTRONOMIE

MOUNT GAY
Barbados Rum 1703
EST.

VEGAN SWEETNESS



THE CHEF

Original creation by
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Recipe for 24 individual pieces

1. SPONGE

Option 1 :

450 g water
20 g potatowhip (potato protein)
2 g xanthan gum
190 g sugar
150 g T45 flour
400 g roasted almond powder
50 g 100% hazelnut paste
Total weight: 1 262 g

Emulsify water with potatowhip and xanthan. Gradually add sugar, then powders and hazelnut paste. Bake in a 60 x 40 x 2 cm (180 g) Flexipan pan at 170°C for 14 minutes.

Option 2 :

500 g Yumgo egg white substitute
250 g sugar
3 g xanthan gum
300 g roasted almond powder
350 g icing sugar
90 g T45 flour
Total weight: 1 493 g

Make a meringue with the egg whites, sugar and xanthan gum. Sift icing sugar and mix with flour and almond powder. Pour the powders into the meringue. Bake on a 60 x 40 x 2 cm stainless steel baking sheet at 170°C for 20 minutes.

2. HAZELNUT CREAM

420 g vegetable cream
25 g sugar
4 g NH pectin
200 g 100% hazelnut paste
Total weight: 649 g

Warm the cream. Add sugar and pectin mixture. Bring to the boil. Pour over hazelnut paste and chill overnight. Beat with a mixer.

3. HAZELNUT GLAZE

350 g water
100 g glucose syrup
400 g sugar
15 g NH pectin
15 g citric acid solution
25 g 100% hazelnut paste
Total weight: 905 g

Heat water and glucose syrup. Add sugar and pectin. Bring to the boil. Add citric acid and hazelnut paste.

4. VEGAN RUM ORANGE CONFIT

260 g fresh oranges
50 g sugar (1)
130 g water
80 g orange concentrate
6 g citric acid
1 vanilla pod
15 g NH pectin

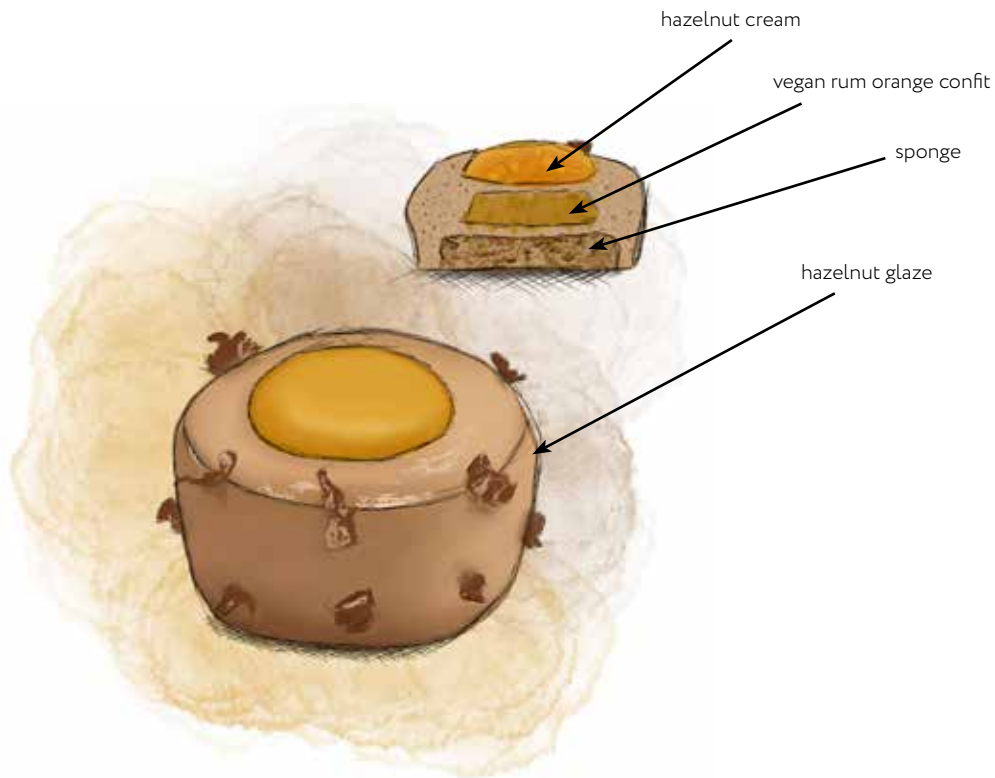
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100 g sugar (2)
20 g **Mount Gay®** rum 55%
Total weight: 661 g

Wash oranges and cut into 6 pieces. Blanch in boiling water 2 times, with sugar (1).
Heat water, orange concentrate, citric acid, vanilla and blanched oranges.
Add the pectin and sugar (2) mixture and bring to the boil again.
Remove the pod, stir in the **Mount Gay®** rum and blend.

5. ASSEMBLY

Line the mould with hazelnut cream.
Place the orange insert and close with the sponge.
Freeze, unmould and coat.



COINTREAU


RÉMY MARTIN
COGNAC FINE CHAMPAGNE

MOUNT GAY
Barbados Rum 1703


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COGNAC FINE CHAMPAGNE

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