



## ST-RÉMY® PARIS-BREST



THE CHEF

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Recipe for 3 Paris-Brest for 4 people and 10 individuals.

**Composition:** Choux pastry, St-Rémy® caramel chocolate cream, light hazelnut praline cream, yuzu confit, caramelized hazelnuts

### 1. CHOUX PASTRY

250 g milk  
250 g water  
10 g salt  
20 g sugar  
220 g butter  
280 g T55 flour  
290 g eggs  
120 g milk (optional)  
Total weight: 1 440 g

In a saucepan, bring the water and milk, butter, salt and sugar to the boil. Add the flour and mix off the heat, then dry over the heat. Pour into a mixer bowl fitted with the leaf. Gradually add the eggs and at the end, if necessary, the hot milk.

Using a n° 10 piping bag, pipe three crowns inside a buttered ø 20 cm circle: a ø 18 cm crown, then a ø 15 cm crown, and on top of both, a ø 16 cm crown. Then a separate ø 15 cm ring to put inside the Paris-Brest, when garnishing.

Using the remaining choux pastry, make 10 ø 7 cm crowns for the individuals.

Place chopped almonds and granulated sugar on top of the Paris-Brest. Bake in a fan-assisted oven at 170°C for approx. 40 minutes. Remove from oven and place on a wire rack until completely cooled.

This recipe gives you more products than the recipe above, but it's difficult to make smaller quantities. The remaining choux pastry can be shaped into small puffs for decoration.

### 2. ST-RÉMY® CARAMEL CHOCOLATE CREAM

165 g whole milk  
10 g glucose syrup  
300 g milky caramel couverture chocolate  
110 g hazelnut paste  
300 g whipping cream  
35 g St-Rémy® brandy 60%  
Total weight: 920 g

In a saucepan, heat the milk and glucose, pour over the couverture chocolate, hazelnut paste and add the cold whipping cream and St-Rémy®. Store the cremeux in the fridge for assembling the Paris-Brest.

Before poaching, beat lightly with a whisk.

### 3. LIGHT HAZELNUT PRALINE CREAM

500 g whipping cream (1)  
150 g sugar  
100 g gelatin mass (20 g gelatin powder 200 blooms and 120 g water)  
230 g hazelnut praline  
80 g hazelnut paste  
500 g whipping cream (2)  
450 g mascarpone  
Total weight: 2010 g

In a saucepan, heat the whipping cream (1), sugar and melt the gelatin mass. Pour over hazelnut praline and hazelnut paste. Mix well. Add the whipping cream (2) and the mascarpone. Mix

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GASTRONOMIE

well and refrigerate for 24 hours at 6°C. The next day, whip the mixture in a mixer and serve immediately.

#### 4. CARAMELIZED HAZELNUTS

150 g blanched Piedmont hazelnuts  
90 g sugar  
30 g water  
Total weight: 270 g

Boil water and caster sugar at 115°C. Pour in mixed hazelnuts to sand and caramelize. Spread out as much as possible on a Silpat sheet to cool. Crush coarsely and set aside in an airtight tin.

#### 5. YUZU CONFIT

220 g yuzu puree  
60 g sugar  
2 g NH pectin  
14 g gelatin mass (2 g gelatin powder and 12 g water)  
Total weight: 296 g

In a saucepan, combine the sugar and pectin, then pour over the cold, melted yuzu puree. Bring to the boil, then add the gelatin mass.

Set aside in a stainless-steel bowl for garnishing.

#### 6. ASSEMBLY AND FINISHING

Cut the Paris-Brest in half.

Using a piping bag fitted with a No. 14 fluted tip, pipe the light hazelnut praline cream onto the Paris-Brest base.

Garnish with a few crushed caramelized hazelnuts.

Place a disc of choux pastry on top.

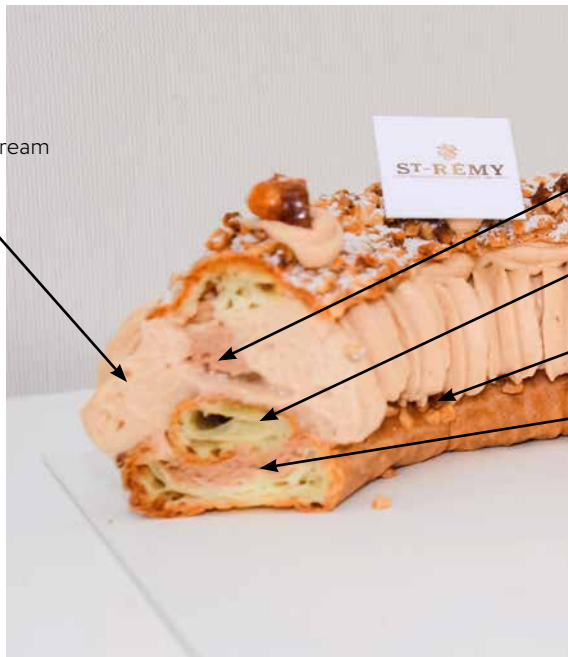
Garnish with St-Rémy® caramel chocolate cream.

Using a piping bag fitted with a small tip, poach a few dots of yuzu confit.

Finish with the light hazelnut praline cream all over the Paris-Brest.

Sprinkle the top of the Paris-Brest with a sugar snow decoration, then arrange it on top with the rest of the cream, a few hazelnut decorations and dots of yuzu confit.

light hazelnut praline cream



St-Rémy® caramel chocolate cream

disc of choux pastry

caramelized hazelnuts

light hazelnut praline cream

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