



RÉMY COINTREAU

GASTRONOMIE

"Iles du Vent"

## SMOKEY CHOK LOG

PECAN LOG, SMOKED TEA,  
CARAMEL AND RUM

THE CHEF

Original creation by  
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Recipe for 1 log measuring 18 cm long x 8 cm wide x 6.5 cm high (volume 800 ml)

### 1. PECAN CRUMBLE

35 g brioche butter  
35 g brown sugar  
30 g cornstarch  
35 g pecan powder  
0,5 g Fleur de sel

Cream the butter and brown sugar. Stir in the dry ingredients until the mixture resembles coarse crumbs. Bake on a baking sheet at 160°C for 20 minutes.

### 2. RECONSTITUTED PECAN

15 g white chocolate 28%  
15 g pecan praline  
25 g cocoa butter  
85 g pecan crumble  
15 g cocoa nibs  
20 g crushed roasted pecans

Melt the chocolate and cocoa butter at 45°C. Stir in the pecan praline and dry ingredients. Spread 100 g into the assembly frame. Set aside in the freezer.

### 3. SMOKED TEA CREAM

70 g whole milk  
70 g 35% cream  
10 g Iles du Vent rum 54%  
30 g egg yolks  
8 g S2 sugar  
65 g dark chocolate 54,5%  
25 g milk chocolate 33,6%  
2 g smoked tea  
3 g gelatin mass

Infuse the smoked tea in the cream, covered, for 15 minutes at 80°C. Strain and prepare a custard by bringing the cream to a boil with the milk. Pour over the egg yolk and sugar mixture. Cook to a nappe consistency at 85°C, remove from the heat before adding the gelatin mass and Iles du Vent rum. Pour over the two chocolates and emulsify using a hand blender. Spread into a frame and store in the freezer.

### 4. CHOCOLATE PECAN LAYER

80 g pecan praline  
40 g milk chocolate 33,6%

Melt the chocolate and stir in the pecan praline. Pour onto the creamy base and smooth.

### 5. MILK MOUSSE, CARAMEL & SALTED BUTTER

360 g 35% cream (1)  
105 g 35% cream (2)  
32 g sugar (1)  
32 g glucose  
1,5 g salt  
35 g butter  
60 g egg yolks  
70 g S2 sugar (2)  
20 g water  
56 g gelatin mass

Make a caramel with the sugar (1) and glucose at 180°C. Deglaze with the hot cream (1) and salt. Cook everything at 160°C. Allow to cool to 60°C, add the butter and gelatin mass and mix. Make a pâte à bombe with the water and sugar (2) by bringing them to a boil at 120°C. When the syrup is at the right temperature,

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pour it slowly over the egg yolks, whisking continuously. Continue whisking until the mixture has doubled in volume and cooled. When the caramel reaches 40-45°C, pour it slowly over the pâte à bombe at low speed. Once the mixture is smooth, stop the mixer. Add the whipped cream (2) in several batches and mix with a spatula until you obtain a nice mousse. Use immediately.

## 6. PECAN PRALINE GANACHE

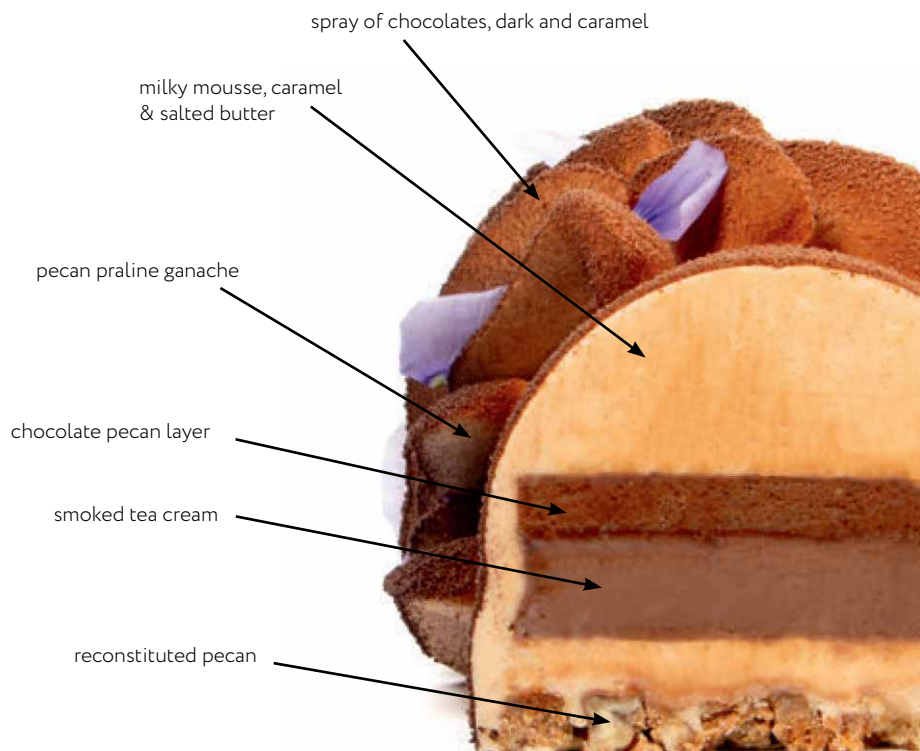
110 g white chocolate 28%  
 200 g 35% cream  
 50 g pecan praline  
 4,5 g gelatin mass

Heat 75 g of cream. Remove from heat, add the gelatin mass and pour over the chocolate. Emulsify the mixture, without incorporating air bubbles. Add the praline and the remaining cold cream. Mix briefly and refrigerate overnight. Whip like whipped cream (whip to ¾) to maintain flexibility for easy piping.

## 7. ASSEMBLY & FINISHING

Pour 2/3 of the mousse into the log mold and coat the edges well. Insert the frozen insides into the mousse, chocolate pecan layer side down. Press down firmly until the mousse rises up the sides. Add the rest of the mousse and smooth. Store in the freezer.

Unmold and decorate the top with the whipped ganache using a St-Honoré piping tip. Spray two chocolates, dark and caramel, onto the log.



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