



RÉMY COINTREAU

GASTRONOMIE

"Iles du Vent"

ST-HONORÉ



THE CHEF

Original creation by
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Pastry Chef
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Recipe for 10 St-Honoré



1. CHOUX PASTRY

290 g water
253 g milk
271 g butter
16 g sugar
8 g salt
271 g flour T55
500 g whole eggs

Bring the water, milk, butter, sugar and salt to a boil, then remove from heat, stir in the flour, and dry over heat. With the paddle attachment, gradually add the eggs. Pipe the dough onto the baking sheet. Bake in a conventional oven at 180°C on top and 160°C on bottom for about 50 minutes.

2. HAZELNUT CREAM WITH ILES DU VENT RUM

100 g egg yolks
66 g sugar
186 g milk
186 g cream
164 g milk chocolate 40%
30 g cocoa butter
64 g hazelnut paste
18 g gelatin mass
20 g **Iles du vent rum** 54%

Make a custard with the egg yolks, sugar, milk and cream, then stir in the gelatin mass, hazelnut paste, chocolate, cocoa butter, and finally the **Iles du Vent rum**. Set aside overnight before whipping.

3. COCONUT CREAM

262 g cream (1)
116 g coconut purée
80 g white chocolate 31%
25 g gelatin mass
260 g cream (2)

Boil the cream (1), mix with the gelatin mass and chocolate before adding the purée and cream (2). Set aside overnight before whipping.

4. COFFEE CREAM

200 g milk
8 g instant coffee
40 g white chocolate 31%
153 g dark chocolate 56%
24 g gelatin mass
438 g cream
15 g **Iles du vent rum** 54%

Bring the milk to a boil, then still in all the ingredients. Mix and set aside overnight.

5. ASSEMBLY AND FINISHING

Fill the puffs with hazelnut cream and coffee cream: 80 g of each cream. Pipe the coconut cream on top, then decorate with small cream puffs and chocolate pieces.

COINTREAU



MOUNT GAY
Barbados Rum 1703

ST-REMY

PORT
CHARLOTTE

THE BOTANIST
ISLAY DRY GIN

METAXA

"Iles du Vent"

jacobert

Père
MAGLOIRE

Griottines[®]
COINTREAU

Amarena-
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