



RÉMY COINTREAU

GASTRONOMIE



## CANDY BAR



THE CHEF

Original creation by  
Jean-Michel PERRUCHON,  
Meilleur Ouvrier de France Pâtissier  
Ecole Bellouet Conseil,  
Paris, France

Recipe for about 20 chocolate bars 12 cm long and 2.5 cm wide  
Composition: Hazelnut praline, St-Rémy® cinnamon ganache, crisp.

Use crystallised dark chocolate couverture for the moulding.

### 1. HAZELNUT PRALINE

- 40 g milk couverture chocolate 36%
- 1,5 g cocoa butter
- 150 g hazelnut praline 60%
- 15 g hazelnut paste
- Total weight: 206.5 g

Melt the chocolate at 35°C with the cocoa butter. Add the hazelnut praline and hazelnut paste. Leave to cool to 26°C. Pour into the chocolate bars, approximately 10 g per mould. Leave to crystallise.

### 2. ST-RÉMY® CINNAMON GANACHE

- 100 g whipping cream 35%
- ½ orange (zest)
- 1 cinnamon stick
- 15 g crystal sorbitol
- 20 g glucose DE60
- 15 g hazelnut paste
- 150 g milk couverture chocolate 36%
- 20 g butter
- 25 g St-Rémy® brandy 60%
- Total weight: 345 g

Heat the whipping cream, then infuse the orange zest and cinnamon for 20 minutes. Strain.

Top up to 100 g liquid with cream, then heat to 70°C with crystal sorbitol and glucose. Add the hazelnut paste, pour the liquid over the chocolate and blend to achieve a perfect emulsion. When the ganache is smooth, add the softened butter, St-Rémy® and blend. Poach the ganache at 28°C over the crystallized praline, about 15 g per mould.



### 3. CRISP

- 100 g milk couverture chocolate 36%
- 100 g milk Gianduja
- 70 g puffed rice
- 160 g chopped roasted hazelnuts
- 90 g feuilletine
- 1,5 g Fleur de sel
- 70 g candied oranges
- Total weight: 591.5 g

Melt the chocolate and gianduja. Add puffed rice and hazelnuts. Mix, then add the feuilletine, Fleur de sel and finely chopped candied oranges.

Pour about 20 g on top of the St-Rémy® cinnamon ganache and leave to crystallize overnight. Set aside.

The next day, dip the bar in crystallized dark couverture chocolate. Decorate with gold leaf and candied orange cubes.

