



# RÉMY COINTREAU

GASTRONOMIE



## ST-RÉMY® BANANA BRIOCHE



THE CHEFS

Original creation by Manuel et Alexis BOUILLET, Consultant Pastry Chefs, Twin's Creative Lab, Taiwan



Recipe for 15 pieces

### 1. VIENNESE FERMENTED DOUGH

- 328 g flour T65
- 6 g salt
- 33 g sugar
- 4 g dry frozen yeast (Gold)
- 49 g butter
- 90 g milk
- 90 g water

Knead all the ingredients together for 6/8 minutes on medium speed until the final temperature of the dough is 24°C. Form into a ball, place in a bowl and cover with cling film. Leave to ferment at room temperature for 1 hour, then overnight in the fridge at 3°C.

### 2. ST-RÉMY® BRIOCHE

- 121 g viennese fermented dough
- 162 g flour T55
- 243 g flour T65
- 7 g salt
- 10 g dry yeast
- 202 g butter
- 12 g milk
- 202 g eggs
- 20 g honey
- 28 g St-Rémy® brandy 60%
- 81 g sugar

Knead all the ingredients together except the sugar for about 20 minutes, at medium speed, until the dough no longer sticks to the bowl. The dough should be around 21/22°C. Add the sugar gradually and knead for about 15 minutes to reach 24°C. Place in a bowl covered with cling film and leave to ferment for about 1 hour at room temperature. Make a flap and leave to ferment overnight in the fridge.

Shape into 23 g balls. Grease the moulds.

Place 3 balls in each mould, i.e. approximately 70g of brioche dough per mould. Rise in the humidity chamber for about 2 hours at 27°C and 75% humidity.

### 3. ST-RÉMY® CARAMEL CREAM

- 55 g sugar
- 55 g cream
- 24 g egg yolks
- 10 g cornstarch
- 10 g gelatin mass
- 27 g butter
- 1 g fleur de sel
- 17 g St-Rémy® brandy 60%

Prepare a dry caramel: gradually dissolve the sugar, then deglaze with the cream brought to the boil beforehand. Mix the yolks with the cornstarch and make a pastry cream. Add the gelatine. Leave to cool to 40°C before adding the butter and Fleur de sel. Blend. Add the St-Rémy®. Blend again. Place in the fridge for 3 to 4 hours before use.

### 4. BANANA CONFIT

- 107 g banana puree
- 28 g passion fruit puree
- 7 g sugar
- 9 g NH pectin

Heat the purees to 40°C. Mix the sugar and pectin before pouring into the purees. Bring to the boil then leave to cool. Place in the fridge at 3°C until completely set (20 to 30 minutes).

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## 5. MACARONADE FOR BRIOCHE

105 g almond powder  
8 g flour T55  
105 g icing sugar  
13 g cornstarch  
73 g egg whites  
16 g grapeseed oil

Combine the powders together. Add the egg whites and then the grapeseed oil. Refrigerate until ready to use.  
Use immediately.

## 6. ASSEMBLY

3 x 23 g = 69 g **St-Rémy®** brioche  
25 g macaronade  
4 g sliced almonds  
Icing sugar in sufficient quantity  
3 x 5 = 15 g **St-Rémy®** caramel cream  
3 x 5 = 15 g banana confit

Pipe the macaronade on the brioches.  
Cover with sliced almonds and sprinkle with icing sugar.  
Bake at 170°C for around 20 minutes.  
Leave to cool.  
Make 3 holes under each brioche and top with **St-Rémy®** creamy caramel and banana confit (50/50).



Click on the image to watch the **video**