



RÉMY COINTREAU

GASTRONOMIE

"Iles du Vent"

## OLD FASHION BROWNIE



THE CHEF

Original creation by  
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Recipe for a frame of 28 x 35 x 4.5 cm, about 24 brownies

Composition: Brownie sponge, **Iles du Vent** honey ganache, pecan sponge, Old fashion syrup, Old fashion cream with **Iles du Vent rum**.

### 1. BROWNIE SPONGE

250 g dark couverture chocolate 64%  
250 g butter  
175 g eggs  
200 g caster sugar  
2 g salt  
100 g flour T 55  
2 g baking powder  
130 g chopped roasted pecans  
Total weight: 1109 g

Melt the couverture chocolate to 45°C, add the softened butter. Beat the eggs with the sugar and salt. Incorporate the chocolate preparation (melted at around 25°C), add the sifted flour with the baking powder and finally the chopped pecans, lightly toasted. Pour the sponge into a frame of 28 x 35 x 4.5 cm, smooth with a spatula. Bake in ventilated oven to 160°C for about 20 minutes.

### 2. ILES DU VENT HONEY GANACHE

150 g whipping cream  
50 g milk  
100 g honey  
2 g salt  
175 g dark couverture chocolate 64%  
175 g milk couverture chocolate 36 %  
100 g softened butter  
40 g **Iles du Vent rum** 40%  
Total weight: 792 g

In a saucepan, bring the whipping cream, milk, honey and salt to a boil. Pour over the chocolates and mix. Add the softened butter and the **Iles du Vent rum**. Mix again to obtain a nice emulsion.

### 3. PECAN SPONGE

100 g softened butter  
50 g dark chocolate couverture 70%  
70 g icing sugar  
200 g egg yolks  
160 g egg whites  
60 g caster sugar  
170 g chopped roasted pecans  
30 g flour  
10 g cocoa powder  
Total weight: 850 g

With the paddle attachment, mix the softened butter with the chocolate at 35°C. Gradually fold in the icing sugar, egg yolks, sifted flour, then the egg whites beaten with the sugar, cocoa powder and lightly toasted chopped pecans. Roll out the biscuit in a 28 x 35 x 4.5 cm frame. Bake in a fan-assisted oven at 180°C for around 14 minutes.

### 4. ILES DU VENT SYRUP

75 g water  
75 g honey  
20 g **Iles du Vent rum** 40%  
½ orange (zest)  
5 g Angostura bitter  
Total weight : 175 g

Mix all the ingredients and boil. Strain and set aside.

### 5. ILES DU VENT OLD FASHION CREAM

180 g whipping cream  
50 g butter  
½ vanilla pod  
½ orange (zest)  
160 g whole eggs  
80 g caster sugar  
45 g honey

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GASTRONOMIE

- 40 g **Iles du Vent rum** 40%
- 35 g gelatin mass (5 g gelatin powder 200 blooms + 30 g water)
- 260 g whipped cream
- 8 g Angostura bitter
- Total weight: 858 g

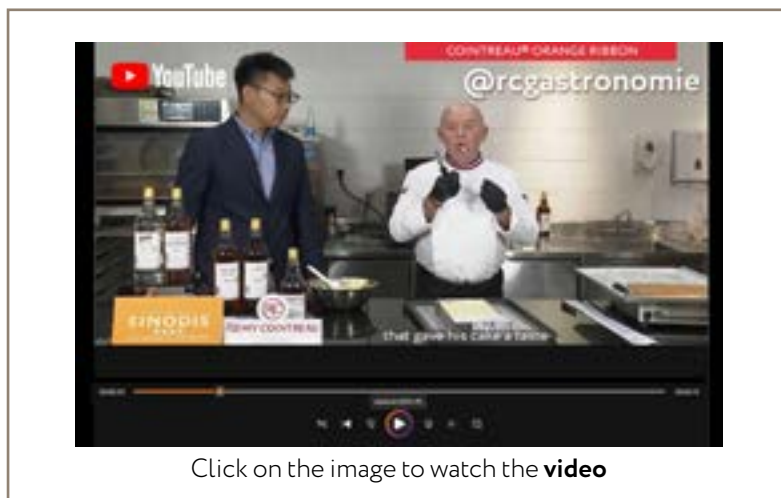
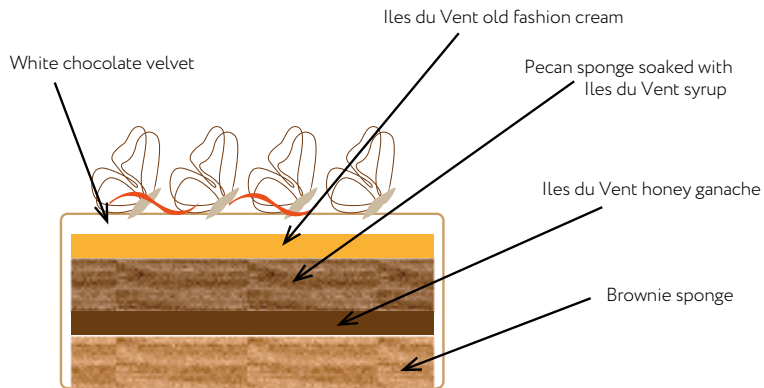
In a saucepan, bring the whipping cream, butter, scraped vanilla pod and orange zest to a boil. Pour over the mix : whole eggs, caster sugar and honey. Cook at 90°C and mix. Cool quickly to 4°C. Add the melted gelatin, the **Iles du Vent rum** and Angostura bitter. Cool down. Stir in the whipped cream. Use immediately.

## 6. WHITE CHOCOLATE VELVET SPRAY

- 150 g cocoa butter
- 150 g ivory chocolate
- Total weight : 300 g

## 7. ASSEMBLY AND FINISHING

Place a brownie base in a 28 x 35 x 4.5 cm frame.  
 Pour the **Iles du Vent** honey ganache at 30°C.  
 Leave to cool slightly.  
 Place the pecan biscuit on top. Soak in **Iles du Vent** syrup.  
 Freeze.  
 Cover with **Iles du Vent** old fashion cream and smooth.  
 Freeze.  
 Remove the frame. Spray with white chocolate velvet.  
 Cut small cakes 10 cm long x 3.5 cm wide.  
 Decorate with chocolate butterflies, pecans and candied orange peel.



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