



# RÉMY COINTREAU

GASTRONOMIE

## "Iles du Vent"

### PEANUT VANILLA PUFF



THE CHEF

Original creation by  
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Pastry Chef



Recipe for 20 pieces

#### 1. PUFF PASTE

125 g water  
125 g milk  
112 g dry butter 82%  
5 g sugar  
5 g salt  
137 g flour T55  
275 g eggs  
Total weight: 784 g

- 1) Boil milk, water, sugar, salt and butter.
- 2) From the heat, add flour and well mix. Return to the heat and mix until forming a homogeneous and smooth paste.
- 3) Gradually add eggs by using the flat beater.
- 4) Pipe the paste in the shape of puff with a diameter of 2 cm on a metal grill, bake in a oven at 180°C.

#### 2. CRUSTY PASTE (CRAQUELIN)

37 g dry butter 82%  
47 g flour T55  
47 g brown sugar  
Total weight: 131 g

- 1) Mix all the ingredients together.
- 2) Spread to 2 mm in thickness, cut into discs of 4 cm in diameter with a cutting shape.

#### 3. ILES DU VENT® PASTRY CREAM

450 g milk  
50 g double cream  
1 vanilla pod  
75 g brown sugar  
100 g egg yolks  
40 g corn starch  
50 g dry butter 82%  
21 g Iles du Vent® rum 54%  
Total weight: 786 g

- 1) Heat milk with vanilla seeds.
- 2) Mix sugar, corn starch, cream and egg yolks.
- 3) Incorporate half of the milk and mix.
- 4) Add remaining milk, mix and boil.
- 5) From the heat, add butter.
- 6) Pour in a container, cover with clingfilm and let cool. Store at 4°C.
- 7) Sieve, then add Iles du Vent® rum before use.

#### 4. MASCARPONE LIGHT CREAM

300 g double cream  
30 g saccharose  
3 g gelatin powder 200 blooms  
16 g water  
1 vanilla pod  
50 g mascarpone (41.5% fat)  
6 g Iles du Vent® rum 54%  
Total weight: 405 g

- 1) Mix gelatin powder and water.
- 2) Boil to 80°C ¼ of the cream, saccharose and vanilla together.
- 3) Incorporate the melted gelatin.
- 4) Sieve this preparation on the mascarpone, then mix.
- 4) Add remaining cream, then mix again.
- 5) Add Iles du Vent® rum. Store for a night.
- 6) Whip the cream before use.

#### 5. CARAMELIZED PEANUTS

200 g sugar  
80 g water  
300 g roasted peanuts  
Total weight: 580 g

Bring sugar and water to 114/116°C, then add peanuts.

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## 6. PEANUT PRALINE

130 g caramelized peanuts  
1 g salt flower  
65 g peanut paste  
Total weight: 196 g

- 1) Mix salt flower and caramelized peanuts.
- 2) Add peanut paste. Mix again.
- 3) Store to 4°C.

## 7. ASSEMBLY AND FINISHING

- 1) Drill at the top of puffs with a small fluted tip.
- 2) Fill generously the inside of puffs with **Iles du Vent®** pastry cream.
- 3) Fill the puff center with peanut praline.
- 4) Remove excess cream on the puffs.
- 5) Pipe with mascarpone light cream to a depth of 2 puffs: a puff then a second smaller puff.
- 6) With a small Parisian spoon, dig the cream.
- 7) Pipe peanut praline on the hollow.
- 8) Decorate with caramelized peanuts pieces.

