



RÉMY COINTREAU

GASTRONOMIE



EXOTIC TARTLET



THE CHEF

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



Recipe for 16 tarts, ø 7 cm and 2 cm high

Composition: almond shortbread, pecan brownie sponge, **St-Rémy®** milky cream, **St-Rémy®** banana chantilly

1. ALMOND SHORTBREAD

270 g flour T55
150 g butter
6 g salt
110 g icing sugar
40 g almond powder
1 g vanilla powder
55 g whole eggs
Total weight: 632 g

Mix flour, butter, salt, icing sugar, almond powder and vanilla powder. Add the eggs and knead gently. Stop kneading when the dough is smooth. Refrigerate at 5°C. Leave stand for 12 hours before use.

Roll out the dough to 3 mm thickness and place in 7 cm diameter Silikomart® circles. Put the tarts on a Silpain® tray and sheet. Let stand for about 30 minutes, then bake in a convection oven at 160°C for about 14 minutes. Set aside.

2. PECAN BROWNIE SPONGE

75 g butter
50 g couverture chocolate 65%
80 g caster sugar
100 g eggs
40 g flour T55
65 g chopped pecans
Total weight: 410 g

In the mixer fitted with the paddle attachment, blend the butter until smooth and homogeneous, without foaming, then add the

chocolate, melted at 30°C, without stopping the mixer. With a Maryse, mix in the caster sugar and eggs, then the flour and finally the coarsely chopped pecans and roasted. Fill each pre-cooked tartlet base with approximately 25 g. Bake in a convection oven at 160°C for 8 minutes. Leave to cool after baking.

3. ST-RÉMY® MILKY CREAM

200 g whipping cream
100 g milk couverture chocolate 36%
14 g gelatin mass (2 g gelatin powder 200 blooms and 14 g water)
20 g **St-Rémy® Brandy** 60%
Total weight: 334 g

In a saucepan, heat the whipping cream and pour over the chocolate and gelatin mass. Mix. Add the **St-Rémy®**. Blend and set aside.

4. ST-RÉMY® BANANA CHANTILLY

240 g banana puree
42 g gelatin mass (6 g gelatin powder 200 blooms and 36 g water)
70 g white chocolate
335 g whipping cream
30 g **St-Rémy® Brandy** 60%
Total weight: 717 g

The previous day, make the ganache: heat the banana puree, add the gelatine mass and white chocolate, mix then add the cold whipping cream and the **St-Rémy®**. Refrigerate overnight. The next day, whisk the mixture. Use immediately.

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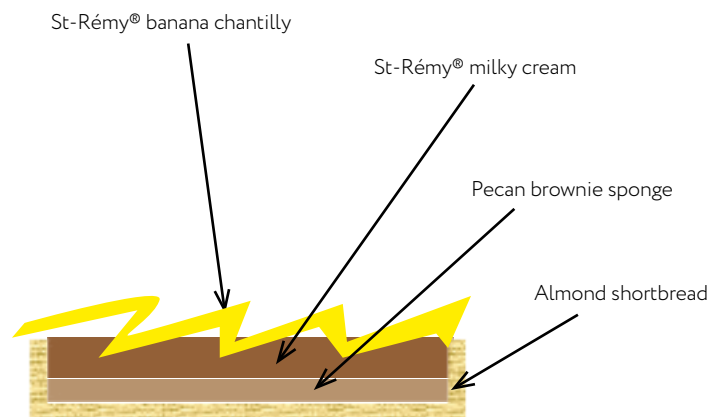
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5. ASSEMBLY AND FINISHING

Pour the cold St-Rémy® milky cream to the height of the cooked tartlets. Freeze.

Spread a little St-Rémy® banana chantilly over the tartlets and smooth.

Using a pastry bag fitted with a St Honoré tip, pipe a zig-zag of St-Rémy® banana chantilly. Decorate as desired.



COINTREAU

RÉMY MARTIN
COGNAC 1765

MOUNT GAY
Barbados Rum 1703

ST-RÉMY

PORT
CHARLOTTE

THE BOTANIST
ISLAY DRY GIN

METAXA

"les du Vent"

jacobert

Père
MAGLOIRE

Griottines
COGNAC

Amarena
COGNAC