



RÉMY COINTREAU

GASTRONOMIE



GIRAFFE TRAVEL CAKE



THE CHEF

Original creation by
Otto TAY,
World Pastry Champion,
Malaysia



Recipe for 5 400 g cakes

1. TRAVEL CAKE

320 g butter
8 g salt
171 g caramel paste
17 g coffee paste
348 g icing sugar
66 g trimoline
390 g eggs
420 g flour T45
9,5 g baking powder
246 g roasted walnuts
St-Rémy® brandy 60% in sufficient quantity
12 g freeze-dried coffee powder

Toast the walnuts at 160°C for 7 minutes, then sprinkle them immediately with St-Rémy® brandy. Let the walnuts absorb. Leave to cool.

Mix well the butter, salt, caramel paste, freeze-dried coffee, coffee paste, icing sugar, trimoline and eggs. Stir in the flour and baking powder, then the roasted walnuts. Place in the oven at : 170°C on the upper part, 160°C on the lower part, for 28 minutes and then 5 minutes after turning. Our closed.

2. CARAMEL PASTE

105 g sugar
125 g cream
21 g butter

Heat the cream to 55°C. Make a strong, dry caramel with the sugar and deglaze with the hot cream. Leave to cool to 65°C, then stir in the soft butter.

3. COFFEE GANACHE

486 g chocolate 62%
45 g ground coffee beans
357 g whipping cream
77 g glucose syrup
40 g St-Rémy® brandy 60%
47 g butter

Infuse the hot whipping cream and ground coffee for 2 hours. Strain the mixture and add more cream if necessary to bring the total weight to 357 g. Heat the cream and glucose to 65°C, then gradually stir in the melted chocolate. Blend. Leave to cool to 35°C before adding the butter and St-Rémy® brandy. Blend again.

4. WALNUT PRALINE

107 g sugar
21 g water
250 g skinless walnut
0,3 g salt
0,3 g coffee powder

Prepare a caramel with the water, salt and sugar. Allow to cool quickly. Then add the walnuts and coffee powder. Blend to a very smooth texture.

5. WALNUT PRALINE FILLING

357 g walnut praline
71 g milk chocolate
60 g cocoa butter

Melt the chocolate and cocoa butter and mix with the walnut praline.

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6. CHOCOLATE GOURMET GLAZE

500 g milk chocolate
2 g instant coffee
15 g sunflower oil
60 g cocoa butter
2 g salt

Mix well and temper to 32°C before use.

7. ST-RÉMY® SOAKING

St-Rémy® brandy 60% in sufficient quantity

Once out of the oven, remove the cakes from the moulds and immediately soak them with St-Rémy® brandy.

8. ASSEMBLY

Pipe the tempered walnut praline in the middle of the cakes.
Spray the chocolate mould with the tempered dark cocoa butter.
Once it has crystallised, brush it with gold dust.
Place the chocolate mould in a baking tin.
Pour the tempered chocolate glaze into the mould to form a thin layer of chocolate and leave to crystallise.
Pipe the 28°C coffee ganache into the mould and press down on the cakes. Leave to freeze for 15 minutes and unmould.

