



RÉMY COINTREAU

GASTRONOMIE



THE CHEF

Original creation by
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Word Pastry Champion,
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The Dim Sum

1. CREPES

14 crepes ø 24 cm

100 g cake flour	120 g whole eggs
25 g sugar	3 g sea salt flakes
5 g orange zests	350 g milk
40 g grape seed oil	13 g St-Rémy® brandy 60%
35 g melted unsalted butter	

Warm the milk to 45°C, add in sugar, zests, oil, butter, salt and eggs. Mix well and add in sieved flour. Follow by St-Rémy®. Blend it well and cook the crepe on a cooking flat pan (non-stick pan) with a diameter of 24 cm.

2. CHOUX PASTRY

40 pieces ø 4 cm

125 g milk	300 g eggs
125 g water	162.5 g cake flour
125 g unsalted butter	+/- milk (use for adjust texture)
5 g sugar	
5 g sea salt	

Boil together milk, water, butter, sugar and salt. Add in flour when boiling and stir the mixture for around 3 minutes. Pour the mixture into the mixer and mix until cool down a bit and start to add in the eggs slowly. Adjust the texture by adding extra warm milk. Pipe on the tray (diameter 4 cm). Spray oil on surface. Bake at 180°C. Open trigger. Around 25 minutes.

3. FEUILLETINE BASE

1 piece of 15 g

75 g praline paste 60%
25 g milk chocolate
75 g feuilletine
2 g sea salt flakes

Mix well all together. 1 crepe wraps 15 g. Use as base before place the choux on the crepe.

4. EARL GREY DIPLOMAT

1 piece of 20 g

250 g milk	18 g custard powder
5 Earl Grey tea leaves	25 g unsalted butter
72 g sugar	½ vanilla pod
0.5 g sea salt flakes	250 g whipping cream
40 g egg yolks	18 g St-Rémy® brandy 60%

Hot infuse the Earl Grey leaves with milk for 2 hours, sieve out the milk tea and add some milk to have 250 g milk tea. Make an crème anglaise and while it cold, add the St-Rémy®, then add in the whipping cream.

5. PURPLE TARO

1 piece of 10 g

150 g Taro paste
200 g purple sweet potatoes
75 g sugar
195 g whipping cream
2 g sea salt flakes

Steam the Taro (yam). Blend it well. Bake the sweet potatoes with skin at 200°C for 45 minutes, after peel off the skin. Blend with all the remaining ingredients together with Taro.

6. DECOR OF FRUITS

50 g raisins
42 g Mount Gay® Rum 55% vol.
125 g fresh blueberries

Soak the raisins in the Mount Gay® Rum overnight. Place 4 raisins by chou and 3 fresh blueberries by chou.

The cocktail

Strength:



Difficulty:



For 1 cocktail

1. INGREDIENTS

50 ml 1738 Accord Royal Rémy Martin®

15 ml cranberry juice
20 ml lemon juice
10 ml sugar syrup

Ingredients of Chai tea sweet vermouth : 100 ml black tea, 100 ml Sweet Vermouth, 4 cardamom seeds, 1 clove, 1 cinnamon stick, 1 slice of fresh ginger

2. PREPARATION

Preparation of Chai tea sweet vermouth : putt the ingredients in a pan, reduce by half and strain.

Pour all ingredients in a shaker filled with ice. Shaker well. Pour with a double filter on an big ice cube, then decorate.