



RÉMY COINTREAU

GASTRONOMIE

"Iles du Vent"

TROPICAL ESCAPE



THE CHEF

Original creation by Babis Polykateros,
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Pastry, ice cream and chocolate consultant

Recipe for 1 cake

1. BUTTER CRUMBLE BASE

100 g flour
100 g 82% butter
100 g almond flour
100 g brown sugar
50 g cocoa butter

Mix all the ingredients together while cold until the mixture crumbles. Bake on a tray at 180°C for 15 minutes. Let cool. Stir in the melted cocoa butter to form the cake base.

2. COCONUT COULIS

500 g 100% coconut purée
100 g sugar
25 g gelatin sheets

Heat the purée and sugar to 70°C. Soak the gelatin in cold water before stirring it into the mixture. Pour onto a tray to a depth of 2 cm. Once the mixture has set, cut it into small and large cubes.

3. TROPICAL COMPOTE

150 g 100% passion fruit purée
170 g sugar
5 g NH pectin
5 g gelatin sheets
300 g mango cubes
30 g **Iles du Vent rum** 40%
150 g coconut coulis with small cubes

Soak the gelatin in cold water. Mix the sugar and pectin with the passion fruit purée. Bring to a boil, then add the mango cubes. Remove from the heat and stir in the gelatin and **Iles du Vent rum**. When the mixture reaches 30°C, add the small coconut cubes. Pour into molds that are 18 cm in diameter and 2 cm high. Freeze.



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4. PINEAPPLE BANANA BAVAROISE

10 g gelatin sheets
250 g 100% banana purée
150 g 100% pineapple purée
10 g 100% lemon purée
80 g sugar
10 g vanilla extract
20 g **Iles du Vent rum** 40%
350 g 35% light whipped cream

Soak the gelatin in cold water. Mix together the purees, sugar, and vanilla. Once the mixture comes to a boil, stir in the gelatin. Add the **Iles du Vent rum**. Let cool to 35°C, then gently fold in the whipped cream.

5. NAMELAKA MANGO CREAM

5 g gelatin sheets
200 g 100% mango purée
15 g glucose syrup
150 g 33% white chocolate
120 g 35% cream

Soak the gelatin in cold water. Bring the mango purée and glucose to a boil. Stir in the gelatin, white chocolate, and finally, the cream. Let it set for 24 hours in the refrigerator.

6. SALTED CARAMEL CREAM

200 g sugar
250 g 35% hot cream
100 g whole eggs
30 g egg yolks
15 g cornstarch
50 g 82% butter
5 g salt

Make a dry caramel with the sugar. Bring to a boil with the hot cream and mix well. Combine the eggs and cornstarch. Cook as you would for pastry cream.

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COINTREAU

RÉMY MARTIN
COGNAC FINE CHAMPAGNE

MOUNT GAY
Bardados Rum 1703

ST-RÉMY
SPECIAL DRY GIN

PORT
CHARLOTTE

THE BOTANIST
SPECIAL DRY GIN

METAXA

"Iles du Vent"

Jacobsen

P. MAGLOIRE

Griottines

Amarena
COINTREAU

Mix the butter and salt. Incorporate into the mixture using an immersion blender. Let rest overnight in the refrigerator.

7. ASSEMBLY

Pour the pineapple banana Bavaroise into a round silicone mold 22 cm in diameter.

Place the tropical compote insert, followed by the crumble base.

Freeze.

Sprinkle with red and yellow cocoa butter.

Pipe the Namelaka mango cream in a vermicelli pattern.

Pipe a few rosettes of salted caramel cream.

Scatter a few cubes of coconut coulis.

