

"Iles du Vent"

THE EXOTIC LOG PINEAPPLE, COCONUT AND VANILLA ENTREMETS



THE CHEF

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Recipe for 3 logs (19 x 8 cm), serving about 18 people

Composition: almond biscuit, pineapple compote, coconut crunch, coconut mousse, Iles du Vent and vanilla mousse, vanilla white glaze.

1. ALMOND BISCUIT

90 g almond paste 50%
20 g caster sugar (1)
10 g grated fresh ginger
1 g salt
1 lime zest
40 g egg yolks
30 g whole eggs
50 g egg whites
25 g caster sugar (2)
30 g flour T55
25 g roasted coconut powder
30 g pailleté feuilletine
20 g melted butter
Total weight: 371 g

In a mixer fitted with a paddle attachment, combine the almond paste (warmed to 35°C) with the sugar (1), ginger, salt, and lime zest. Gradually add the egg yolks and whole eggs. Whisk the mixture until well combined. Meanwhile, using the whisk attachment on the mixer, beat the egg whites with the sugar (2) until stiff peaks form. Gently fold the two mixtures together, then add the flour, coconut powder, pailleté feuilletine and cold melted butter. Pour the batter into a 33 x 33 x 2 cm Flexipan and bake in a convection oven at 160°C for about 15 minutes. Set aside for assembly.

2. PINEAPPLE COMPOTE

110 g water
35 g caster sugar (1)
1 vanilla pod
375 g Victoria pineapple
75 g pineapple purée
65 g caster sugar (2)
6 g pectin NH325

45 g passion fruit purée
10 g grated ginger
1 lime zest
21 g gelatin mass
Total weight: 742 g

In a saucepan, bring the water and sugar (1) to a boil, along with the split and scraped vanilla pod, then add the pineapple cubes and purée. Gradually sprinkle in the caster sugar and pectin mixture. Cook for 1 minute, then add the passion fruit purée, ginger, and lime zest. Add the gelatin mixture. Pour 230 g into 3 molds measuring 19 cm by 8 cm. Freeze. Set aside for assembly.

3. ILES DU VENT AND VANILLA MOUSSE

135 g whole milk
135 g whipping cream
1 vanilla pod
65 g egg yolks
65 g caster sugar
45 g cream powder
28 g gelatin mass
210 g whipped cream
30 g **Iles du Vent rum** 40%
Total weight: 713 g

Make a pastry cream using the milk, whipping cream, split and scraped vanilla pod, egg yolks, sugar, and cream powder. Add the gelatin mixture and blend everything together. At 30°C, fold in the whipped cream and **Iles du Vent rum**. Use immediately.

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RÉMY COINTREAU

GASTRONOMIE

4. COCONUT CRUNCH

60 g butter
60 g brown sugar
60 g almond powder
60 g flour T55
50 g couverture chocolate, milk caramel
40 g roasted coconut powder
Total weight: 330 g

In a mixer fitted with the paddle attachment, mix the butter, brown sugar, almond powder and flour to form a crumble. Sift the mixture and bake in a convection oven at 160°C for 15 minutes. Place the couverture chocolate and roasted coconut powder in the bowl of a mixer fitted with the paddle attachment. Once removed from the oven, pour the crumble directly over the mixture and mix with the paddle attachment. Set aside in a warm place to finish.

5. COCONUT MOUSSE

385 g coconut purée
70 g gelatin mass
65 g cooled Italian meringue (50 g egg whites, 40 g glucose and 40 g invert sugar)
230 g whipped cream
10 g **Iles du Vent** rum 40%
Total weight: 760 g

To the coconut purée, stir in the gelatin mixture melted in the microwave, followed by the cooled Italian meringue, whipped cream and **Iles du Vent** rum. Pour 250 g into each mold (oblong, wave-shaped—19 x 8 cm), and freeze. Set aside for the final step.

6. VANILLA WHITE GLAZE

150 g water
300 g caster sugar
300 g glucose
140 g gelatin mass
300 g white chocolate
200 g sweetened condensed milk
2 g vanilla powder
Total weight: 1 392 g

In a saucepan, heat the water, sugar, and glucose to 103°C. Add the condensed milk, gelatin mixture, white chocolate, and vanilla powder. Mix everything together and set aside for assembly. Refrigerate for 24 hours before using.

7. ASSEMBLY AND FINISHING

Pipe 180 g of **Iles du Vent** and vanilla mousse into each oblong plastic mold.

Insert the pineapple compote disc.

Pipe 50 g of **Iles du Vent** and vanilla mousse.

Place the almond biscuit.

Freeze for 10 minutes.

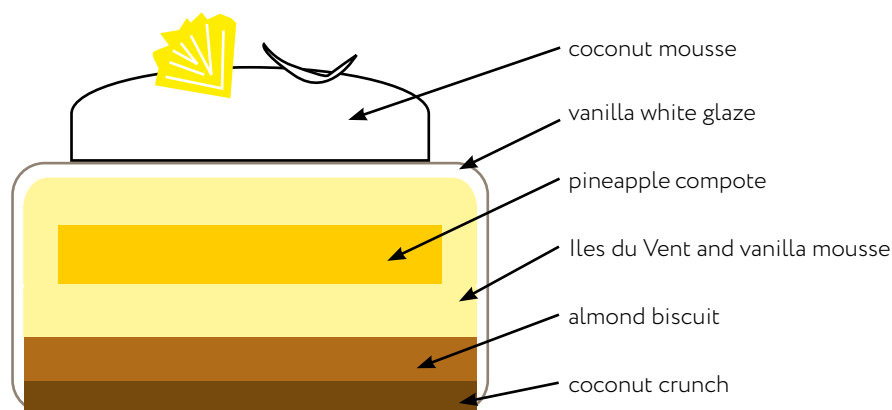
Spread the coconut crunch, which is still pliable and was previously set aside in a proofing cabinet.

Freeze.

The next day, coat the 3 desserts with the vanilla white glaze.

Place the coconut mousse disc on top, which has been dusted with a mixture of cocoa butter and white chocolate (50/50).

Garnish with a few coconut shavings and lime zest.



COINTREAU

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COGNAC FINE CHAMPAGNE

MOUNT GAY
Barbados Rum 1703

ST-RÉMY
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