RÉMY COINTREAU

GASTRONOMIE

MOUNT GAY Barbados Rum EST. 1703



ROYAL SPARKLE

A NEW TAKE ON THE KING PIE

THE CHEF

Original creation by
Francisco Moreira,
Pastry Chef
Callebaut Chocolate Academy Benelux

Recipe for 15 individual desserts

1. PUFF PASTRY

1 000 g flour
365 g Gold cake butter
440 g water
22 g salt
500 g butter for laminating

In a mixing bowl, combine the flour, butter, water, and salt until a smooth dough forms. Roll out the dough slightly, cover with plastic wrap, and let it rest in the refrigerator overnight. Shape the dough into a rectangle twice as long as the laminating butter. Place the laminating butter in the center of the dough, then wrap it completely. Roll out the dough to 12 mm thick, then make a single fold. Repeat this step immediately to make a total of 2 single folds. Let rest in the refrigerator for at least 2 hours. Repeat this process two more times to achieve a total of 6 single turns, allowing a 2-hour rest period after every two sets of turns. Roll out the dough to 3 mm thick. Bake as needed at 175°C for about 45 minutes, until it turns a beautiful golden brown.

2. CRISPY PUFF PASTRY

135 g 30.4% Gold chocolate
40 g 100% almond paste
200 g pieces of puff pastry
100 g pailleté feuilletine

Melt the chocolate. Stir in the almond paste and mix until completely smooth. Add the puff pastry pieces and the pailleté feuilletine. Gently fold until the mixture is uniform. Spoon 30 g of the mixture into each 8-cm-diameter ring and smooth the surface with the back of a spoon. Freeze.

3. ROASTED ALMOND CREAM

100 g Cream butter
75 g cane sugar
15 g inverted sugar
135 g roasted almond powder
100 g eggs
1,5 g Fleur de sel
15 g Mount Gay® rum 55%
50 g bake-stable chocolate chips

Make brown butter, then let it cool completely. In the bowl of a stand mixer fitted with the whisk attachment, combine the brown butter, cane sugar, inverted sugar and roasted almond powder. Once the mixture is smooth, gradually incorporate the eggs, then whisk until pale and fluffy. Add the Fleur de sel, Mount Gay® rum, and then the chocolate chips. Mix until completely smooth. Spoon 25 g of almond cream into 6-cm-diameter molds. Bake at 180°C for 8 to 10 minutes. Freeze.

4. SALTED CARAMEL WITH VANILLA

75 g caster sugar
110 g Stand & Overrun Cream
1 vanilla bean
45 g glucose syrup
55 g cream butter
1,5 g Fleur de sel

Make a dry caramel by gradually adding the sugar. In a separate saucepan, heat the cream, vanilla bean, glucose syrup, butter and Fleur de sel. When the caramel turns a beautiful amber color, gradually temper it with the hot cream while stirring constantly. Heat the mixture to 108°C. Pour into a 1-liter container and emulsify with an immersion blender. Let cool completely.

... / ...

5. BUTTERCREAM WITH A PUFF PASTRY FLAVOR

150 g puff pastry pieces
30 g 100% almond paste
100 g egg whites
2 g albumin powder
50 g caster sugar (1)
165 g caster sugar (2)
45 g water
250 g sof Cream butter

Blend the puff pastry pieces with the almond paste until you obtain a mixture resembling praline. In the bowl of a mixer fitted with the whisk attachment, beat the egg whites with the albumin powder. Gradually add the caster sugar (1). Cook the caster sugar (2) with the water to 123°C. Pour the syrup in a thin stream over the beaten egg whites to make an Italian meringue. When the meringue reaches about 40°C, gradually fold in the softened butter. Once the buttercream is perfectly smooth and homogeneous, gently fold in the puff pastry mixture.

6. ASSEMBLY

Using a No. 3 piping tip, pipe the salted caramel in a spiral pattern onto the frozen almond cream inserts. Fill 7.5-cm-diameter molds with 40 g of buttercream. Place the insert in the center, with the caramel facing down. Freeze.

7. GOLD CHOCOLATE GLAZE

110 g water
215 g caster sugar
215 g glucose syrup
145 g sweetened condensed milk
115 g gelatin mass
215 g 30.4% Gold chocolate

Heat the water, sugar, and glucose to 103°C. Immediately pour over the sweetened condensed milk, gelatin mixture, and chocolate. Emulsify thoroughly with an immersion blender. Refrigerate for at least one night before using.

8. FINISHING

Heat the glaze to 30°C. Glaze the individual desserts evenly. Place each dessert on its crispy disc. Decorate as desired.

