RÉMY COINTREAU

GASTRONOMIE

MOUNT GAY Barbados Rum EST. 1703

POLISH TART

INDIVIDUAL VEGAN DESSERT
MANGO CHOCOLATE



THE CHEF

Original creation by
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Recipe for 18 pieces

1. SWEET PASTRY DOUGH

260 g butter
160 g icing sugar
90 g fresh eggs
4 g salt
55 g roasted almond powder
435 g T45 flour
Total weight: 1 004 g

Cream the butter with a spatula. Add the icing sugar, then the eggs. Mix well. Add the salt and almond powder, and finally the flour in two batches. Knead as little as possible. Shape into a rectangle. Cover with plastic wrap.

2. MOUNT GAY® DIPLOMAT CREAM

430 g whole milk
20 g caster sugar (1)
50 g egg yolks
70 g caster sugar (2)
15 g T55 flour
30 g pastry cream powder
20 g butter
35 g gelatin base
15 g Mount Gay® rum 55%
380 g heavy cream
Total weight: 1 065 g

Bring the milk and sugar to a boil (1). Cream the egg yolks with the sugar (2), then add the flour and pastry cream powder. Pour 1/3 of the boiling milk over the mixture, stir, then return to the heat. Whisk until thickened. Add the butter and gelatin mixture, and blend. Spread onto a baking sheet, cover with plastic wrap, and freeze quickly. Carefully whip with an electric mixer, adding the Mount Gay® rum. Gently fold in the whipped cream in three batches.

3. MOUNT GAY® SYRUP

450 g water
500 g caster sugar
50 g Mount Gay® rum 55%
Total weight: 1 000 g

Bring the water and sugar to a boil. Remove from the heat, add the Mount Gay® rum, and let cool to 60°C before using.

4. BRIOCHE DOUGH

420 g T45 flour
10 g salt
50 g caster sugar
25 g fresh yeast
10 g inverted sugar syrup
25 g milk powder (26% fat)
250 g fresh eggs
210 g butter
Total weight: 1 000 g

Place all ingredients except the butter in the mixing bowl. Knead for 6 minutes on speed 1. Add the butter in cubes. Knead for 6 minutes on speed 2. Scrape down the sides and knead on speed 3 until the dough comes away from the sides, without exceeding 32°C. Cover with plastic wrap and let rise for 1 hour at room temperature.
Gently punch down the dough. Cover with plastic wrap and refrigerate at 4°C until the next day.
Divide into 25-g balls and let rise in a Flexipan half-sphere mold (5.5 cm diameter, item 1896).
Once fully risen, bake at 170°C for 7 minutes.
Remove from the mold and let cool before dipping them in the syrup. Drain thoroughly and set aside.

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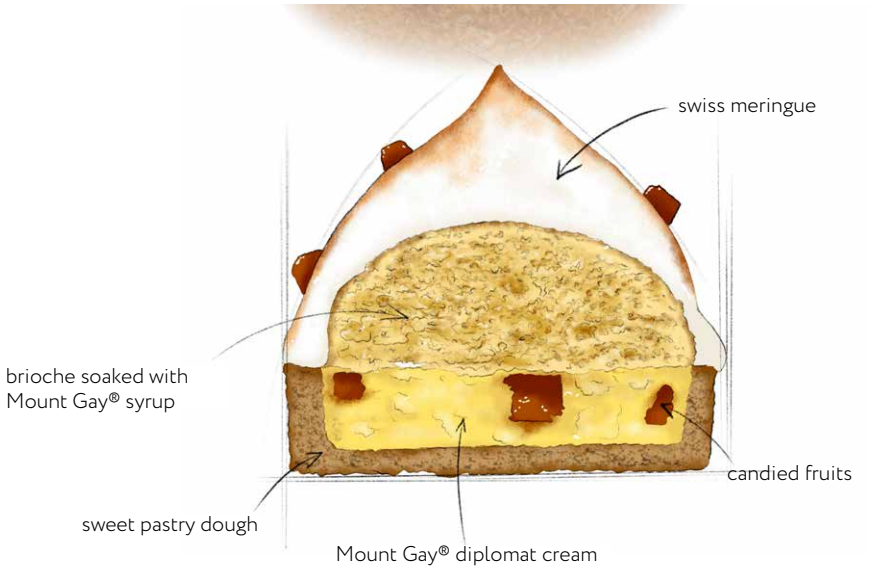
5. SWISS MERINGUE

330 g egg whites
670 g caster sugar
2 g xanthan gum
Total weight: 1 000 g

Heat the ingredients together to 40°C. Beat with an electric mixer until completely cooled.

6. ASSEMBLY

Press the sweet pastry dough into tart rings (ø 7.5 cm x 2.5 cm high). Bake at 170°C for 16 minutes.
Pipe 30 g of Mount Gay® diplomat cream into the tart shell. Add 10 g of candied fruit.
Place the brioche soaked in Mount Gay® syrup (40 g) on top and freeze the entire assembly.
Dip upside down into the Swiss meringue (25 g), leaving a nice peak at the top.
Caramelize with a blowtorch and spray the entire assembly with neutral glaze.
Arrange a few candied fruits on top.



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