



RÉMY COINTREAU

GASTRONOMIE



EXOTIC COGNAC

THE CHEF

Original creation by
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Recipe for 3 desserts 4.5 cm high with a diameter of 18 cm

1. CRISPY HAZELNUT MILK CHOCOLATE

120 g milk couverture chocolate (38% cocoa)
240 g hazelnut paste
40 g softened butter
80 g pailleté feuillantine wafer crunch
Total weight: 480 g

Melt the milk chocolate in the microwave at 35°C, add the hazelnut paste, softened butter and pailleté feuillantine. Spread the mixture in 16 cm diameter rings. Place in the freezer.

2. HAZELNUT DACQUOISE

250 g egg whites
120 g inverted sugar
100 g ground almonds
100 g whole ground hazelnuts
90 g icing sugar
30 g flour
55 g lightly toasted chopped hazelnuts
Total weight: 745 g

Whip the egg whites and the inverted sugar with the whisk attachment. Incorporate the mixture of ground almonds, ground hazelnuts, icing sugar and flour sifted together. Using a piping bag with a 1 cm tip, make 6 discs with a diameter of 16 cm, sprinkle with the lightly toasted chopped hazelnuts. Cook in a convection oven at 175°C for 15 to 18 minutes.

3. FRIED BANANAS

50 g butter
80 g brown sugar
500 g fresh banana
20 g Rémy Martin® cognac 50%
Total weight: 650 g

Melt the butter in a frying pan, add the brown sugar and cook bananas cut lengthwise keeping a firm consistency. Add the Rémy Martin® cognac and flambé. Set aside for assembly.



4. BANANA AND RÉMY MARTIN® COGNAC MOUSSE

200 g full fat milk
200 g whipping cream
180 g egg yolks
100 g caster sugar
200 g banana purée
126 g gelatin
(18 g of 200 Bloom gelatin powder and 108 g water)
70 g Rémy Martin® cognac 50%
430 g whipped cream
Total weight: 1 506 g

Make a custard: in a saucepan, heat the milk, cream, egg yolks and caster sugar to 85°C. Pour over the banana purée, blend and cool. Add the gelatin melted in the microwave, the Rémy Martin® cognac and then the whipped cream. Set aside for assembly.

5. MILK CHOCOLATE GLAZE

150 g water
300 g caster sugar
300 g glucose
200 g sweetened condensed milk
140 g gelatin
(20 g of 200 Bloom gelatin powder and 120 g water)
300 g milk couverture chocolate (38% cocoa)
Total weight: 1 390 g

In a saucepan, heat the water, caster sugar and glucose to 103°C. Add the hot syrup to the sweetened condensed milk, gelatin and lastly the milk chocolate. Mix well and then refrigerate. The following day, heat the glaze to 40°C and let cool to 30-35°C before use.

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6. ASSEMBLY AND FINISHING

In 4.5 cm high, 18 cm diameter rings, place a crispy hazelnut milk chocolate base, cover with a little of the banana and Rémy Martin® cognac mousse, add a hazelnut dacquoise disc, a little more mousse, a few pieces of fried banana, and then a second dacquoise disc and then smooth flush with the top of the ring with the remaining banana and Rémy Martin® cognac mousse. Place in the freezer. Remove the desserts from the rings and glaze them with the milk chocolate glaze. Decorate with chocolate shavings and pralinettes around the sides, and a few slices of caramelized banana slices, coated with neutral glaze.

INDIVIDUAL EXOTIC COGNAC

Recipe for 20 small cakes 4.5 cm high with a diameter of 6 cm

1. Crispy hazelnut milk chocolate base

Use the quantities for one full recipe. Spread the crispy base on a sheet of plastic to a thickness of about 5 mm, allow to set in the refrigerator and cut out discs with a 5 cm diameter cutter. Place in the freezer.

2. Hazelnut dacquoise

Use the quantities for one full recipe. Using a piping bag with a 9 mm tip, make 40 discs with a diameter of 5 cm, sprinkle with the lightly toasted chopped hazelnuts. Cook in a convection oven at 175°C for 14 to 16 minutes.

3. Fried bananas

Use the quantities for half the recipe. Set aside for assembly.

4. Banana and Rémy Martin® cognac mousse

Use the quantities for ¾ of the recipe. Set aside for assembly.

5. Milk chocolate glaze

Use the quantities for one full recipe.

6. Assembly and finishing

Proceed exactly as before using 4.5 cm high, 6 cm diameter rings.

