



RÉMY COINTREAU

GASTRONOMIE



ST RÉMY® BANANA POUND CAKE



THE CHEF

Original creation by
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World's Best Young Pastry Chef 2011
Escape from Paris, Taipei, Taiwan

Recipe for 4 cakes, size 15 cm x 6,5 cm x 6 cm



1. INGREDIENTS

375 g Banana **St Rémy® XO** pound cake
50 g **St Rémy® XO** syrup
Milk chocolate almond coating
75 g Milk chocolate whipped ganache
Caramelised Pecan nuts
Golden leaf

2. BANANA – ST RÉMY® POUND CAKE

228,6 g Butter
328,6 g Brown Sugar (Cassonade)
171,4 g Egg
428,6 g Banana Purée
357,1 g Flour T55
14,3 g Baking Power
3,6 g Salt
71,4 g **St Rémy® XO** 60%

With the paddle, stirr together the soften butter and brown sugar. Add gradually the temperate eggs, then, banana puree. Finish by the sifted flour, baking powder, salt and **St Rémy® XO**. Bake at 160°C - 20 min + 15 min. Soak with the **St Rémy® XO** syrup. Cool down 10 min into the mold, then, unmold it and let it cool down at room temperature before to store in the freezer.

3. ST RÉMY® SYRUP

119,8 g Water
59,9 g Sugar
29,9 g **St Rémy® XO** 60%

Boil sugar and water. Cool it down at 40 degrees C, then add the **St Rémy® XO**.

4. MILK CHOCOLATE ALMOND COATING

704,2 g Milk Chocolate 45%
42,3 g Cocoa Butter
84,5 g Grape seed oil
169 g Ground chopped roasted almond

Blend all together and finish by the roasted chopped almond with the marse.

5. MILK CHOCOLATE ST RÉMY® WHIPPED GANACHE

75 g Cream
5 g Glucose
5 g Trimoline
116,7 g Milk Chocolate 45%
233,3 g Cream (cold)
37,5 g **St Rémy® XO** 60%

Bring to boil the cream, glucose and trimoline. Pour over the melted milk chocolate. Mix with the hand blender, add little by little the cold cream and the **St Rémy® XO**. Leave overnight in the fridge before to use it. Whip it softly.

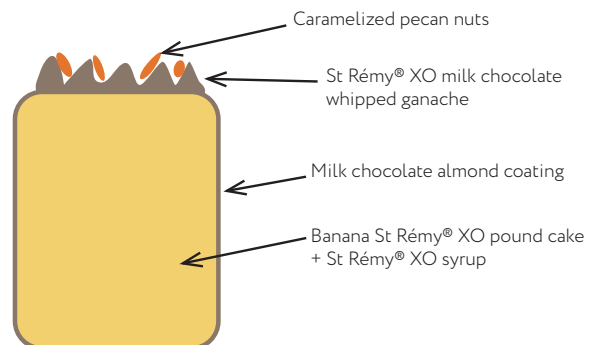
6. CAMELISED PECAN NUTS

87 g Water
117,4 g Sugar
87 g Pecan Nuts

Boil the syrup with water and sugar and pour over the pecan nuts. Let infuse for 2 hours. Drain the pecan nuts and roast them at 160°C for around 30 min.

7. MONTAGE

Bake the pound cake, soak it and freeze it. Temperate the coating at 40°C and dipp it. Whip softly the **St Rémy® XO** milk chocolate whipped ganache and pipe on the pound cake. Decorate.



COINTREAU



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