



RÉMY COINTREAU

GASTRONOMIE

MOUNT GAY
Est. 1703 Barbados
Rum

MINI PASSION FRUIT CAMEL CAKES

THE CHEF

Original creation by
Jean-Thomas SCHNEIDER
World Pastry Champion in 2017



Recipe for 12 hemispherical moulds 5 cm in diameter

1. SABLÉ PASTRY

215 g Debic Croissant butter
135 g Ranson icing sugar
2 g fine salt
45 g Ranson 100% almond powder
70 g eggs
360 g T45 strong flour

Mix the butter, icing sugar, salt and almond powder. Add the eggs and then the flour. Cut out 14 cm diameter discs and 10 x 6 cm rectangles. Bake at 150°C for 30 minutes.

2. PASSION FRUIT MOUSSE

600 g Passion fruit cream
300 g Debic "Stand & Overrun" cream

Mix the ingredients.

3. PASSION FRUIT GLAZE

1,000 g neutral Decorgel
100 g Les Vergers Boiron passion fruit purée

Mix the ingredients and then warm to 35°C. Glaze.

4. PASSION FRUIT-COCONUT MERINGUE

150 g Les Vergers Boiron passion fruit purée
10 g egg whites
100 g sugar
50 g maltodextrin
0.06 g lemon colouring
100 g grated coconut

Mix the passion fruit purée with the egg whites. Whip this mixture adding the sugar, maltodextrin and colouring. Pipe. Sprinkle with the grated coconut. Bake at 100°C for 60 minutes.

5. CHOUX SPONGE

190 g milk
4 g fine salt
45 g Debic dairy butter
90 g T45 strong flour
190 g eggs
60 g grape seed oil
190 g egg whites
100 g sugar

Boil the milk, salt and butter. Incorporate the flour off the heat. Dry out the dough. Gradually beat in the eggs. Add the grape seed oil. Blend this mixture. Beat the egg whites with the sugar. Combine the two mixtures. Spread on a 60 x 40 cm sheet. Bake at 180°C for 10 minutes. Cover in cling-film when it comes out of the oven, until cool.

6. PASSION FRUIT CREAM

500 g Les Vergers Boiron passion fruit purée
375 g eggs
375 g sugar
50 g Louis François Souflix thickener
250 g Debic Crème butter
50 g Mount Gay® rum 55% vol.

Mix the sugar and the Souflix, incorporate the passion fruit purée, the eggs and the Mount Gay® rum. Bring to the boil and then add the butter. Blend. Pipe 20 g into 5 cm hemispherical moulds.

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7. GOLD CHOCOLATE CREAM

150 g Debic "Stand & Overrun" cream
100 g milk
10 g sugar
3.50 g pectin
150 g Callebaut® gold chocolate
30.4% cocoa: CHK-R30GOLD-E4-U70

Mix the sugar and pectin and then the cream and sugar. Bring to the boil and then add the chocolate. Blend and set aside.

8. BRAZILIAN ALMONDS

400 g Callebaut® Brazilian almonds NAN-CR-AL3724-T66

To sprinkle on the passion fruit -coconut meringues.

