



RÉMY COINTREAU

GASTRONOMIE

MOUNT GAY®  
Est. 1703 Barbados Rum

## MINI PASSION FRUIT Caramel CAKES



THE CHEF

Original creation by  
Jean-Thomas SCHNEIDER,  
World Pastry Champion Pastry 2017  
World Ice cream Champion 2018, Belgium



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.

