



RÉMY COINTREAU

GASTRONOMIE

MOUNT GAY®
Est. 1703 Barbados Rum

MOUNT GAY® CARIBBEAN BABA



THE CHEF

Original creation by
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International Pastry Chef Consultant



1) BABA DOUGH

To 4 pieces of 20 g (12 cm in diameter)
ou 2 pieces of 130 g :
155 g flour T45
2 g salt
52 g butter (82% fat content)
187 g eggs
6 g fresh yeast
6 g honey

- 1) In a beater with a dough hook, pour the flour, the salt, the butter into small pieces and the honey, and knead 20 minutes.
- 2) Add half the eggs and the yeast. Knead at speed 2 by adding gradually the rest of eggs in several times until the paste falls apart of the tank of the beater.
- 3) The ideal temperature at the end of kneading is to 24°C.
- 4) Fill a pastry bag with dough. Pour 160 g of dough in each greased moulds.
- 5) Bang the moulds and forth to level ingredients. Smooth to remove bubbles.
- 6) Let lift the dough until the height of the moulds.
- 7) Bake 25 minutes at 180°C, then 10 minutes at 150°C.

2) BABA SYRUP

2 000 g water
400 g saccharose
10 g of lemon zest
10 g of orange zest
4 g Tonka beans
30 g lemon grass
10 vanilla pods
200 g **Mount Gay® rum** 55% vol.
10 g lime zest

- 1) In a saucepan, bring the water and the saccharose to the boil.
- 2) Add the scraped vanilla pods, the lemon zest, the orange zest, the crushed Tonka beans and the chopped lemon grass.
- 3) Macerate in the refrigerator for 24 hours.
- 4) Sieve and heat to 45°C. Add the **Mount Gay® rum**.
- 5) Remove the babas, let soak for about 15 minutes on one side, then 15 minutes on the other side.
- 6) Keep in the refrigerator.

3) PINEAPPLE COMPOTE WITH HONEY

310 g pineapple cut into small dices (brunoise)
30 g honey
1 g NH pectin
8 g brown sugar
1 vanilla pod
30 g lemon juice

- 1) Put the brunoise in a saucepan.
- 2) Add the scraped vanilla pod, the honey, and cook over low heat.
- 3) Sprinkle the mixture of pectin and brown sugar.
- 4) Bring to the boil, add the lemon juice and set aside in airtight box.

4) WHIPPED MOUNT GAY® GANACHE

483 g cream (35% fat content)
3 g of 200 Blooms gelatin powder
15 g water for gelatine
97 g white chocolate 32%
50 g **Mount Gay® rum** 55% vol.

- 1) Bring the cream to the boil, add the **Mount Gay® rum** and let steep for 10 minutes.
- 2) Sieve and correct the weight obtained at 483 g.
- 3) Pour on the white chocolate, the gelatin (previously soaked in water) and whisk.
- 4) Place for 12 hours in a refrigerator.
- 5) Whisk (the mixture remains flexible) and use it right away.

5) PASSION NEUTRAL GLAZE

200 g basic neutral gel
40 g passion puree
Yellow water soluble colorant
40 g water

- 1) Mix the gel, the passion puree with the water, and bring to 30-35°C.
- 2) Add a few drops of yellow colorant.
- 3) Use it right away on a cold foundation.

COINTREAU


RÉMY MARTIN
COGNAC FINE CHAMPAGNE

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