



RÉMY COINTREAU

GASTRONOMIE

MOUNT GAY®
Est. 1703 Barbados
Rum

LOG: LETTERBOX



THE CHEF

Original creation by
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Best Chocolate maker of Belgium 2009
La Dacquoise, Thuin, Belgium



Recipe for 3 logs of 14 cm in length

1. DACQUOISE WITH DRIED FRUITS

21 g flour
62 g almond powder
73 g caster sugar (1)
102 g egg yolks
36 g caster sugar (2)
3 g dried egg yolks
20 g lemon confit

Sieve the flour with the dried fruits powder and the sugar (1). Beat the egg whites adding the sugar (2) and the dried egg yolks to obtain a smooth and firm consistency. Finish by adding the sieved powders and the lemon confit.

BAKING: On sheet or using a pastry bag to 180/190°C for 12 minutes.

2. COCONUT STREUSEL

57 g butter
57 g brown sugar
57 g almond powder
0.4 g salt flower
47 g flour
15 g grated coconut

In the mixer, with the paddle, mix together the cold butter cut into small pieces with the other ingredients to obtain a friable and grainy mixture.

BAKING: 130°C. 5 x 5 minutes.

3. STREUSEL PREPARATION

230 g coconut streusel
140 g chocolate with 30,4% of cocoa
10 g grated coconut

Melt the chocolate and mix with the other ingredients. Spread on baking sheet, then cut strips into 6 x 13 cm.

4. CITRONELLA CONFIT

226 g citronella puree
33 g sugar
33 g glucose powder
4 g pectin NH
10 g yellow lemon puree

Heat half of the puree. To 40°C, add the mixture sugar - glucose powder - pectin. Bring to a boil if necessary, then pour on the remaining puree and the lemon puree to 5°C.

WARNING: Mix to soften the texture.

5. COCONUT PANNA COTTA WITH MOUNT GAY® RUM

150 g coconut puree
40 g grated coconut
30 g caster sugar
5 g gelatine powder
25 g water for gelatine
200 g full cream
10 g Mount Gay® rum 55% vol.

Bring to a boil the puree, the sugar, the grated coconut and the cream. Add the gelatine and the Mount Gay® rum and dress in the molds.

6. LEMON WHITE CHOCOLATE MOUSSE

175 g yellow lemon puree
58 g cream
50 g egg yolks
50 g sugar
8 g gelatine powder
40 g water for gelatine
112 g white chocolate with 33,1% of cocoa
360 g full cream

Bring to a boil the full cream with the lemon puree, whisk the yolks with the sugar then cook to 85°C. Pour over the chocolate. Mix to optimise the emulsion and add the whipped cream to 30°C.

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ST-RÉMY

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GASTRONOMIE

7. WHITE ICING

- 600 g white chocolate with 33,1% of cocoa
- 300 g water (1)
- 400 g caster sugar
- 500 g glucose syrup
- 400 g sweet butter (Debic Végétop)
- 36 g gelatine powder
- 180 g water for gelatine (2)
- 100 g cocoa butter
- 600 g neutral topping
- 60 g water (3)
- 15 g Mona Lisa® Power Flowers blanc

Make a syrup with water (1), sugar and glucose. Cook to 104°C. Add the Debic Vegetop and the softened gelatine (2). Slowly pour on the melted chocolate and the cocoa butter. As soon as possible, mix to optimise the emulsion. Add the neutral topping previously brought to a boil (3) and mix again. Leave to crystallize for 24 hours before use. Re-heat the icing up

to 32/34°C, mix to homogenise and to remove maximum air bubbles. Apply the icing.

8. ASSEMBLY & FINISHING

Fill the mould with lemon chocolate mousse, insert inside the frozen panna cota with **Mount Gay® rum**, citronella confit and dacquoise with dried fruits.

Close the mould with the lemon white chocolate mousse and the streusel, freeze.

Unmold the log and apply the white icing to 32°C. Decorate with the stamp and introduce in the chocolate box, pre-molded with white chocolate et colored in red.

