



# RÉMY COINTREAU

GASTRONOMIE

**MOUNT GAY®**  
Est. 1703 Barbados Rum

## CARIBBEAN

THE CHEF

Original creation by  
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International Pastry Chef Consultant



Recipe for 4 pièces (5 cm in diameter)

### 1) ALMOND NOUGATINE

To 1 180 g: gross weight / 1 000 g: net weight  
400 g glucose  
20 g water  
320 g saccharose  
340 g chopped almonds  
80 g butter (82% fat content)  
20 g vanilla liquid

- 1) Heat the glucose and the water, add in several steps the sugar and caramelize.
- 2) Add the warm roasted almonds, the vanilla liquid and the butter.
- 3) Spread between two Silpat® and let cool.
- 4) Crush for use.

### 2) CRISP NOUGATINE

To 1 832 g: gross weight / 1 800 g: net weight  
738,7 g roasted white almonds  
43,9 g butter  
451,2 g caramel Dulcey or Zephyr  
5,2 g salt flower  
251,6 g feuillantine  
18 g vanilla powder  
4 g vanilla beans  
319,4 g crushed almond nougatine

- 1) Roast thoroughly the almonds in a convection oven at 150°C and let cool.
- 2) Use the paddle attachment to mix the vanilla until the dough becomes smooth, add the unmelted chocolate.
- 3) Then add the butter and mix with a rubber spatula the salt flower, the nougatine and the feuillantine.
- 4) Roll out the paste to a thickness of 3 mm and cut out rings of 5 cm in diameter.

### 3) MOUNT GAY® BANANA GANACHE

To 1 028 g: gross weight / net weight  
1 60 g saccharose  
40 g glucose

240 g banana purée  
80 g butter (82% fat content)  
80 g cream (35% fat content)  
400 g milk chocolate 40%  
28 g Rum Mount Gay® 55%

- 1) In a saucepan, heat the banana purée, the cream and the glucose.
- 2) Make a dry caramel with saccharose.
- 3) Add butter and warm liquids.
- 4) Pour over milk chocolate.
- 5) Mix to emulsify and add Rum Mount Gay®.
- 6) Mix again.

### 4) BANANA CARAMEL SPONGE

To 3 480 g: gross weight / 3 400 g: net weight  
640 g almond powder  
500 g caramel powder  
100 g cassonade (1)  
180 g egg whites (1)  
220 g egg yolks  
108 g icing sugar  
2,4 g salt  
4 vanilla beans  
520 g hazelnut butter  
300 g flour T55  
18,4 g baking powder  
712 g white eggs (2)  
176 g cassonade (2)

- 1) In a beater with a paddle, mix the almond powder, the caramel powder, the cassonade (1), the egg whites (1), the egg yolks, the icing sugar, the salt and the scraped vanilla beans. At the end, add the hazelnut butter.
- 2) Simultaneously, whisk the egg whites (2) with the cassonade (2) and gently fold into the first mixture.
- 3) At the end, add flour.
- 4) Spread over a 30 x 40 cm baking tray. Place 120 g of finely diced fresh bananas.
- 5) Bake at 165°C for around 15 minutes.
- 6) Use in rings of 4,5 cm in diameter.

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COINTREAU



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PORT CHARLOTTE

THE BOTANIST  
ISLAY DRY GIN

METAXA®



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Père MAGLOIRE®



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## 5) CARAMEL CRÉMEUX

To 2 260 g: gross weight / 2 000 g: net weight

- 1 160 g whole milk
- 360 g saccharose (1)
- 4 vanilla beans
- 40 g saccharose (2)
- 172 g egg yolks
- 112 g cornstarch
- 6 g 325NH95 pectin
- 400 g butter (82% fat content)
- 6 g salt flower

- 1) Bring the milk with the scraped vanilla beans to the boil.
- 2) Make a dry caramel with saccharose (1) and add the milk flavoured with vanilla.
- 3) Reweight up to 380 g with milk.
- 4) Make a pastry cream with the rest of the ingredients.
- 5) Add the butter and mix together.
- 6) Use in rings of 4,5 cm in diameter.

## 6) BASIC CARAMEL FOR THE MOUSSE

To 1 752 g: gross weight / 1 600 g: net weight

- 472 g saccharose
- 324 g glucose
- 948 g cream (35% fat content)
- 8 vanilla beans

- 1) Heat the cream, glucose and scraped vanilla beans.
- 2) Make a dry caramel with the saccharose and add the hot liquids.
- 3) Set aside for the preparation of the mousse.

## 7) VANILLA CARAMEL MOUSSE

For 200 g of basic caramel:

- 57 g egg yolks
- 175 g Dulcey or Zephyr caramel

- 28 g cocoa butter
- 7 g gelatine powder 200 Blooms
- 42 g water for gelatine
- 80 g egg yolks
- 80 g water
- 27 g 0% milk powder
- 17 g glucose
- 355 g cream (35% fat content)

- 1) Whisk the cream and keep in the fridge.
- 2) Make an English cream with the basic caramel and the egg yolks (1).
- 3) Add the softened gelatine and pour over the caramelized chocolate and the cocoa butter, mix to emulsify.
- 4) Simultaneously, add the egg yolk (2), water, milk powder, glucose and beat to form a sabayon.
- 5) Add the sabayon to the mousse to 32°C.
- 6) Finish with the whipped cream.
- 7) Use it right away.

## 8) MOUNT GAY® RUM WHIPPED GANACHE

To 2 504 g: gross weight / 2 400 g: net weight

- 560 g cream (35% fat content) (1)
- 12 g gelatine powder 200 Blooms
- 72 g water for gelatine
- 400 g 32% white chocolate
- 1 400 g cream (35% fat content) (2)
- 60 g Mount Gay® Rum 55%

- 1) Heat the cream (1) and add the softened gelatine.
- 2) Pour into the chocolate and mix.
- 3) Add the cream (2), the Mount Gay® rum and mix again.
- 4) Keep to 4°C, 12h before used.

## 9) ASSEMBLY AND FINISHING

Use Silikomart® ref. SF234 moulds.

