



RÉMY COINTREAU

GASTRONOMIE

MOUNT GAY
Barbados Rum EST. 1703

LOG LIKE A BABA



THE CHEF

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Recipe for a 50 cm square log mould

1) BABA DOUGH

- 110 g of water
- 10 g of salt
- 20 g of sugar
- 40 g of fresh yeast
- 430 g of flour
- 350 g of eggs
- 170 g of butter

Heat the water to dissolve the salt, sugar and fresh yeast. Add flour alternately with eggs in first gear. Pour the hot butter (60°C) and leave stand. After full penetration of the butter in the dough, smooth the dough. Fill three-quarters full the Flexipan® mould in the hemisphere shape of a diameter of 4 cm. Let rise to the height of the mould. Place on top a Silpain® and a tray. Baking to 170°C for 18 minutes.

2) SYRUP

- 2 300 g of water
- 1 400 g of sugar
- 200 g of Mount Gay® rum 55% vol.

Bring the water and the sugar to the boil. Add the Mount Gay® rum to 60°C. Soak the babas at room temperature with a syrup to 60°C. Drizzle with Mount Gay® rum after soak and freeze.

3) CITRUS CREAM

- 60 g of sugar
- 10 g of pectin NH
- 4 g of pink Pectagel
- 60 g of egg yolks
- 300 g of mandarin puree
- 100 g of lime juice
- 35 g of orange concentrate
- 100 g of butter

Combine sugar, pectin and Pectagel. Heat the purees and egg yolks to 45°C. Sprinkle the first mixture. Cook to 85°C. Leave to cool and mix to 40°C with butter. Pour into the insert log mould and immerse 11 babas. Freeze.

4) ORANGE SOFT SPONGE

- 465 g of almond powder
- 315 g of sugar (1)
- 750 g of eggs
- 150 g of egg whites
- 85 g of sugar (2)
- 2 orange zests
- 180 g of butter

Emulsify almond powder, zests, sugar (1) and eggs for 10 minutes. Whisk the egg whites with the sugar (2) until smooth. Combine these two mixtures with a spatula. Melt the butter and add to the preparation. Cook to 170°C on a rimmed baking tray + sheet, for 18 minutes.

5) ORANGE CONFIT

- 500 g of organic oranges
- 100 g of blood orange puree
- 75 g of sugar
- 5 g of pectin NH
- ½ vanilla pod
- 15 g of Mount Gay® rum 55% vol.

Wash and cut the oranges into six slices and blanch three times. Blend to define granulometry. Add puree, sugar-pectin mixture and ½ split vanilla pod. Cook to 102°C. Add the Mount Gay® rum. Leave to cool and set aside.

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6) ORANGE MANDARIN JELLY

140 g of concentrated orange puree
470 g of mandarin puree
315 g of sugar
22 g of pectin NH
65 g of glucose

Heat the purees and glucose to 45°C. Add sugar and pectin. Bring to a boil. Pour onto a Flexipan® tray and leave to cool. Cut disks with a 4-cm diameter cutter. Freeze.

7. ORANGE CHANTILLY

800 g of cream
100 g of mascarpone
65 g of icing sugar
1 orange zest

Beat the ingredients with mixer. Use immediately.

8. VANILLA CREAM

8 g of fish gelatin powder
40 g of hydration water
335 g of whole milk
115 g of glucose syrup
1 vanilla pod
95 g of egg yolks
415 g of mascarpone
40 g of egg whites
50 g of sugar
25 g of water

Hydrate the gelatin and freeze. Infuse the vanilla pod in milk and glucose. Make a crème anglaise with the yolks. Add the gelatin mass. Pour onto the mascarpone, remove the vanilla pod. Mix and lay a plastic wrap directly on the cream. Keep in the fridge until the next day. Emulsify in a mixer, at full speed. Make an Italian meringue with egg whites, sugar and water, then add it after cooling.

9. ASSEMBLY

Cut a 8 x 49 cm band in the orange soft sponge.
Spread 200 g of orange confit, then freeze.
Fill the mould with vanilla cream.
Place the cream insert and the babas.
Cover with the vanilla cream.
Close with the sponge and the confit, then freeze.

10. FINISHING

Place the babas on the outer sides of the log.
Place on top the orange mandarin confit discs.
Pipe the orange chantilly, then freeze it.
Glaze. Place log ends and the outer sides with your logo.
Place the pipettes of **Mount Gay® rum**.

