



RÉMY COINTREAU

GASTRONOMIE

MOUNT GAY
Barbados Rum 1703
EST. 1703

CHRISTMAS STUMP



THE CHEF

Original creation by
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Bronze Medallist at the Pastry
World Cup,
KKO Belgium



COMPOSITION

- Speculoos soft cake
- Mount Gay® rum chocolate cream
- White chocolate cream
- Cappuccino mousse
- Transparent glaze

1. SPECULOOS SOFT CAKE

(to 3 circles ø 16 cm)

- 75 g of egg whites
- 75 g of sugar
- 125 g of eggs
- 55 g of egg yolks
- 95 g of oil
- 35 g of brown sugar
- 280 g of Speculoos powder (Lotus)
- 55 g of flour T55
- 2 g of salt flower
- 105 g of Candia Professional roll butter

Make a meringue : whisk the egg whites with the sugar. In another bowl, combine the eggs with egg yolks, oil and brown sugar. When the meringue is finished, add Speculoos powder, flour, salt and melted butter. Mix carefully the 2 preparations and pour about 290 g in every circle. Cook about 25 minutes to 160°C.

2. MOUNT GAY® CHOCOLATE CREAM

(to 3 circles ø 16 cm)

- 115 g of whole milk
- 30 g of gelatin mass (1/5)
- 125 g of Barry Ghana chocolate 40%
- 125 g of Barry Guayaquil Extra-bitter chocolate 64%

- 2 g of salt flower
- 40 g of Mount Gay® rum 55% vol.
- 310 g of Candia Professional cream (35% fat)

Macerate in advance «lost» vanilla pods in Mount Gay® rum. Heat the milk with gelatin and pour over the chocolates and salt to make a ganache. Finish the emulsion adding the vanilla-macerated Mount Gay® rum and the cold cream. Pour about 250 g per circle, on the Speculoos cake. Keep some cream to make the wood rings with a brush, using a Rhodoïd sheet on rotary table, then freeze it.

3. WHITE CHOCOLATE CREAM

(to 3 circles ø 16 cm)

- 50 g of whole milk
- 13 g of gelatin mass (1/5)
- 90 g of Callebaut W2 chocolate 29,5%
- 100 g of Candia Professional cream (35% fat)

Heat the milk with gelatin and pour on the chocolate to make a ganache. Finish the emulsion adding the cold cream. Leave to set in the fridge and spread a fine coat over the wood rings, then freeze.

4. CAPPUCCINO MOUSSE

(to 3 circles ø 16 cm)

- 80 g of whole milk
- 50 g of crushed coffee beans
- 23 g of gelatin mass (1/5)
- 185 g of Callebaut W2 chocolate 29,5%
- 410 g of Candia Professional cream (35% fat)

Bring the milk to a boil and leave to brew the coffee beans for

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COINTREAU



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ST-RÉMY

PORT CHARLOTTE

THE BOTANIST
ISLAY DRY GIN

METAXA®



Jacobsen®

Père MAGLOIRE®



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15 minutes. Remove the coffee beans and adjust the quantity of milk (to 80 g). Bring the brewed milk with the gelatin, pour over the chocolate to make a ganache. To 30°C, incorporate gently the soft whipped cream.

5. TRANSPARENT GLAZE

SQ Neutral mirror

Break the texture and spread over the surface with a spatula.

6. ASSEMBLY

On top of the cake and the frozen cream, fill completely the circle with mousse. Apply the Rhodoïd sheet with the wood rings in cream on the surface of the mousse and freeze. Spread Modeling Chocolate with a thickness of 2 mm, mark the surface to imitate the wood texture, then finish applying colours with brush to highlight the texture.

Glaze the cake, cut a strip to the same height as the cake and decorate around the cake with this Modeling Chocolate strip. Finish the decoration with some chocolate nails.

