



RÉMY COINTREAU

GASTRONOMIE



RÉMY MARTIN® CAMEL CAKE



THE CHEF

Original creation by
Bruno VAN VAERENBERGH
Creative Pastry Chef Debic Europe,
'Passion Pâtisserie' Member,
Belgium

Recipe for 3 cakes of 500 g

1. CAKE DOUGH

250 g cane sugar
100 g brown sugar
270 g Debic Butter
2 g coarse salt
70 g almond powder
350 g eggs
225 g Debic Cream 35%
160 g dark chocolate 66%
65 g cocoa powder
270 g flour
7 g baking powder

Bring all the ingredients to room temperature. Mix the sugar and butter, salt and almond powder. Mix the eggs with the cream, stir in the preparation. Add the melted chocolate and mix gently. Sift the cocoa powder with the flour and baking powder, mix the mass with a spatula. Fill silicone moulds with the piping bag.

Bake at 160°C for 35-45 minutes. Immediately after baking, punch the cake with the Rémy Martin® syrup.

2. RÉMY MARTIN® SYRUP

200 g syrup
75 g Rémy Martin® Cognac 50% vol.

Immediately after baking, punch the cake with the Rémy Martin® syrup.



Photo credit (dish) : Kasper Van't Hof

3. CAMEL

210 g sugar
45 g glucose
40 g Debic Butter
300 g Debic Cream 35%
50 g sugar (2)
10 g agar agar
9 g gelatin
50 g Rémy Martin® Cognac 50% vol.

Caramelize the sugar with the glucose until you get a dark brown caramel color. Deglaze with the butter and whipped cream. Bring to the boil. When cooled, add the sugar (2) mixture and agar agar. Bring to the boil and then add the soaked gelatin and the Rémy Martin® Cognac with a hand blender.

4. ASSEMBLY & FINISHING

Pierce a few holes in the chilled cake, fill them with the smooth caramel mixture with a syringe.
Decorate richly with grounded pistachio and chocolate.

COINTREAU



MOUNT GAY
Barbados Rum 1703

ST-RÉMY

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