



# RÉMY COINTREAU

GASTRONOMIE

COINTREAU

MOUNT GAY  
Barbados Rum  
EST. 1703

## SOTAVENTO ECLAIR

TH CHEF

Original creation by  
Jeroen GOOSSENS,  
World Pastry Champion 2005 Silver medal  
Official Pastry Cook to the Royal Court of Netherlands,  
Jeroen Goossens Dutch Pastry Company, Almere, Netherlands



### 1. VANILLA CHANTILLY

800 g cream 35%  
70 g sugar (to -20°C)  
15 g vanilla extract

Whip the cream with the sugar and the vanilla extract. Set aside for the decoration.

### 2. CRUSTY PASTE (CRAQUELIN) FOR THE CHOUX PASTE

145 g flour  
140 g brown sugar  
110 g butter

Mix the brown sugar with the butter. Add the flour and finish as for a short crust pastry. Roll out immediately to a thickness of 2 mm. Cut like a banana. Freeze.

### 3. CHOUX PASTE

250 g water  
240 g eggs  
140 g flour  
110 g butter  
10 g sugar  
4 g salt

Bring the water, salt, sugar and butter to a boil. Add the flour, stir in a saucepan for 1 minute. As soon as the paste comes away from the sides, transfer the mass into the beater bowl. Add the eggs gradually, until the mixture becomes a smooth texture. Pipe the éclairs in the forme of banana. Place on top of each éclair a piece of craquelin. Bake at 180°C for 20 minutes.

### 4. CARAMELIZED BANANAS

4 bananas  
50 g butter  
50 g raw sugar  
Nutmeg  
30 g Mount Gay® rum 55% vol.

Slice the bananas into trois strips. Bake in a hot oven (280°C) in the butter, sprinkled with the raw sugar. Reduce with the Mount Gay® rum. Freeze.

### 5. ANNA CREAM

340 g mandarin purée  
340 g eggs  
320 g sugar  
240 g butter  
170 g egg yolks  
30 g Cointreau® 60% vol.  
4 g gelatine powder  
20 g water  
3 g citric acid  
3 g mandarin zests

Bring the purée, zests and half of the sugar to a boil. Mix the eggs with the yolks and the remaining sugar until soft and fluffy. Mix and cook to 85°C (Anglaise). Add the gelatin mass and the citric acid. Mix adding the butter in three times and finish with the Cointreau®. Set aside for the assembly.

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## 6. ASSEMBLY

Score the whole length of the éclairs and garnish inside the éclairs with the Anna cream with the help of a pastry bag. Insert frozen slices of banana. Spray yellow and dark cocoa butter on éclairs to mimic the banana.

## 7. FINISHING

Decorate the éclairs with the vanilla chantilly using a pastry bag fitted with a Saint Honoré tip. Sprinkle with vanilla.

