



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

MOUNT GAY
Barbados Rum
EST. 1703

SOTAVENTO ECLAIR

TH CHEF

Original creation by
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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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COINTREAU


RÉMY MARTIN
COGNAC FINE CHAMPAGNE

MOUNT GAY
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ST-RÉMY
COGNAC FINE CHAMPAGNE

PORT
CHARLOTTE

THE BOTANIST
ISLAY DRY GIN

METAXA®


Griottines®
COINTREAU

Jacobs®

Père
MAGLOIRE®



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GASTRONOMIE

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.

