



RÉMY COINTREAU

GASTRONOMIE

PORT CHARLOTTE

ISLAY

THE CHEF

Original creation by
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International Pastry Chef Consultant

Recipe for 60 pieces



1) MUSCOVADO CRUMBLE

To 600 g: gross weight / net weight
136 g butter (82% fat content)
30 g honey
196 g flow T55
80 g almond powder
150 g muscovado sugar
9 g salt

- 1) Mix all the ingredients together using the paddle attachment to obtain a sandy textured mixture, until it is completely smooth.
- 2) Strain through a sieve.
- 4) Place on a baking sheet and cook at 150°C for 15/20 minutes.
- 5) Keep in dry place for achieving the muscovado crispiness.

2) MUSCOVADO CRUNCHY

To 1 108 g: gross weight / 1 080 g: net weight
380 g milk chocolate 40%
150 g almond praline
30 g butter
412 g muscovado crumble
132 g caramel powder
4 g salt flower

- 1) Melt the milk chocolate to 40/45°C.
- 2) Add the melted butter and the almond praline.
- 3) At the end add the muscovado crumble, the caramel powder and the salt flower.
- 4) Roll out the paste to a thickness of 5 mm and keep to 4°C.
- 5) Cut according to your needs.

3) PORT CHARLOTTE® GANACHE

To 1 731 g: gross weight / 1 720 g: net weight
230 g whole milk
8 g milk powder 0%
230 g dry butter (84% fat content)
80 g inverted sugar

80 g glucose
100 g dextrose
3 g salt
900 g Ghana couverture chocolate (40% cocoa)
100 g Port Charlotte® whisky 50%

- 1) Cook at 80°C the milk, the milk powder, the butter, the inverted sugar, the glucose, the dextrose and the salt.
- 2) Pour the cooked mixture over the milk couverture to create a ganache.
- 3) Mix, add the Port Charlotte® whisky, mix again and cool the mixture to 28-29°C.
- 4) Fill the molds and leave to cristalise 24 h to 17°C.

4) PORT CHARLOTTE® SALT CARAMEL

To 1 932 g: gross weight / 1 600 g: net weight
720 g saccharose
720 g cream (35% fat content)
360 g glucose
80 g butter
12 g salt flower
40 g Port Charlotte® whisky

- 1) Bring to a boil the cream and the glucose.
- 2) Simultaneous, make a dry caramel with saccharose.
- 3) Add butter, then hot glucose cream.
- 4) Cook at 105°C.
- 5) Add the salt flower and the Port Charlotte® whisky.
- 6) Mix all the ingredients together and store cool at 4°C.

5) BLACK SPRAY

To 1 130 g: gross weight / 1 120 g: net weight
1 000 g cocoa butter
60 g soluble red food colouring
40 g soluble blue food colouring
30 g soluble yellow food colouring

- 1) Melt the cocoa butter to 40-45°C.
- 2) Add the colourings and mix.
- 3) Use between 26 and 28°C.

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COINTREAU



MOUNT GAY
Est. 1703 Barbados Rum



PORT CHARLOTTE

THE BOTANIST
ISLAY DRY GIN

METAXA®



Jacobsen®

Père MAGLOIRE®



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6) BRONZE SPRAY

To 428 g: gross weight / net weight
400 g cocoa butter
28 g bronze shimmering powder

- 1) Melt the butter to 40-45°C.
- 2) Add the powder and mix.
- 3) Use between 26 and 28°C.

7) ASSEMBLY AND FINISHING

16 g of Por Charlotte® ganache
Muscovado crumble
9 g muscovado crunchy: 1,3 cm x 11 cm, thickness of 5 mm
5 g Port Charlotte® salt caramel
Black spray
Bronze spray
Black shell: Cacao Barry® round bar

