



RÉMY COINTREAU

GASTRONOMIE



FLAKES



THE CHEF

Original creation by David REDON, Pastry World cup finalist, KKO Belgium



COMPOSITION (150 pieces)

- Chocolate moulding
- Crispy base
- Pine caramel
- Spices shortbread

1. CHOCOLATE MOULDING

SQ extra bitter Guayaquil 64% Barry

Temper chocolate and pour in a mould of 24 half-spheres (with a round dish Ø 27.5 mm) in two fine coats. Scrape outside the mould and leave to crystallize.

2. CRISPY BASE

- 165 g of Barry hazelnut praline 50%
- 30 g of cocoa butter
- 0.5 g of salt flower
- 50 g of feuilletine

Melt cocoa butter, add praline, then mix with the rest of ingredients. Giving a total of 1.5 g by mould.

3. PINE CARAMEL

(AW 0.682)

- 85 g of water
- 220 g of caster sugar
- 150 g of glucose
- 165 g of Candia Professional UHT cream 18%
- 6 g of pine buds
- 2 g of salt flower
- 90 g of Candia Professional incorporation butter
- 20 g of Rémy Martin® cognac 50% vol.

Prepare an infusion with cream and pine buds, heat to 80°C and cover for 15 minutes. Strain, add salt and butter and set aside to prepare the caramel. Make a caramel with water, sugar and glucose and cook to 185°C. Add the infused cream and cook to 110°C, then strain and mix using a hand blender. Leave to cool

below 50°C, add Rémy Martin® cognac, then leave to cool until 26-27°C before to place in the moulds.

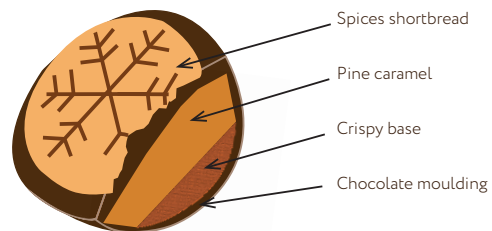
4. SPICES SHORTBREAD

- 250 g of flour
- 100 g of icing sugar
- 35 g of hazelnut powder
- 1 g of salt flower
- 2 g of speculoos spices
- 140 g of Candia Professional incorporation butter
- 50 g of whole eggs

Mix the ingredients except the eggs, to obtain sandy texture, then add the eggs to bind the powders. Leave to rest in the fridge for a few hours. Roll the dough to a thickness of 3 mm and cut from it circles 2 cm in diameter. Burn the dough with an iron to form snowflakes. Bake between two perforated silicone mats for 12 minutes to 160°C.

5. ASSEMBLY

Pour the crispy base in the mould of half-spheres and leave to crystallize. Cover with caramel and leave to crystallize for at least 12 hours to 16°C. Close the mould with the tempered chocolate, using a plastic sheet to achieve a brilliant effect. Leave to crystallize, unmould and glue the shortbread onto the flat side.



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