



RÉMY COINTREAU

GASTRONOMIE

MOUNT GAY
Barbados Rum 1703
EST. 1703

THE LETTER



David Redon

THE CHEF

Original creation by
David REDON,
Pastry World cup finalist,
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COMPOSITION (50 pieces)

- Pecan sponge
- Chai latte infusion
- Chai latte cream
- Chocolate mousse
- Neutral glaze

1. PECAN SPONGE

(1 baking tray of 40 x 60 cm)

- 80 g of flour
- 200 g of icing sugar
- 105 g of almond powder
- 240 g of pecan
- 120 g of brown sugar
- 315 g of egg yolks
- 2 g of salt flower

Mix into a mixing bowl flour, icing sugar, almond powder and pecan. Beat the egg whites with salt and brown sugar until stiff peaks form. Gently add the powders and spread onto a 60 x 40 cm baking tray. Bake in a convection oven to 180°C, vent closed, to 12 minutes. When the sponge is cold, cut with the small cutter of the kit Silikomart Finger 75.

2. CHAI LATTE INFUSION

- 500 g of whole milk
- 12 g of black tea
- 3 cloves
- 3 cinnamon sticks
- 3 star anise
- 1.2 g of green cardamom
- 4 g of fresh ginger
- 0.3 g of ground nutmeg

Heat the milk to 80°C with the spices, leave to brew covered with a stretch film for 15 minutes. Sieve and set aside.

3. CHAI LATTE CREAM

- 230 g of Chai Latte infusion
- 2 g of orange zests
- 35 g of gelatin mass (1/5)
- 2 g of salt flower
- 140 g of Callebaut 845 milk chocolate 32%
- 130 g of Callebaut 60-40-41 chocolate 60%
- 200 g of Candia Professional UHT cream 35%
- 25 g of Mount Gay® rum 55% vol.

Heat the milk infused with zests, gelatin mass and salt, then pour on the chocolates to prepare a ganache. Complete the emulsion with adding the cold liquid cream and the Mount Gay® rum. Leave to crystallize in the refrigerator. Form a tube of cream over each sponge, freeze.

4. CHOCOLATE MOUSSE

- 250 g of Candia Professional UHT cream 35% (1)
- 1.2 g of salt flower
- 18 g of gelatin mass (1/5)
- 90 g of Callebaut 845 milk chocolate 32%
- 170 g of Barry Santo Domingo chocolate 70%
- 350 g of Candia Professional UHT cream 35% (2)

Heat the cream (1) between 70 and 80°C with salt and gelatin mass and pour over the chocolates. When the mixture reaches 35°C, add the whisked cream (2) by incorporating it delicately.

5. NEUTRAL GLAZE

- 200 g of concentrated neutral topping
- 300 g of water
- 1 000 g of neutral mirror

Bring the concentrated topping with water to a boil, add the neutral mirror and well mix. Use to 40°C.

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COINTREAU



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ST-RÉMY

PORT CHARLOTTE

THE BOTANIST
ISLAY DRY GIN

METAXA®



Jacobsen®

Père MAGLOIRE®



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6. ASSEMBLY

Pour the chocolate mousse into the Silikomart Finger 75 mould and push the frozen insert inside the mould. Freeze, unmould and glaze.

Decorate with:

- 1 rectangle of 14 x 12 cm of white modelling chocolate and marked with a decor of handwritten letter,
- 1 cord of brown modelling chocolate,
- 1 seal in chocolate.

