



RÉMY COINTREAU

GASTRONOMIE

MOUNT GAY®
Est. 1703 Barbados Rum

ALLIANCE LOG

THE CHEF

Original creation by
Bellouet Conseil,
Paris, France



Recipe for 1 mould 50 x 8 cm

1) GINGER BREAD SPONGE

- 200 g eggs
- 60 g caster sugar
- 10 g spices blend
- 45 g vanilla liquid
- 150 g milk
- 300 g honey
- 200 g rye flour
- 100 g wheat flour
- 20 g baking powder
- Grated zest of 2 lemons
- Grated zest of 2 oranges

Mix the eggs and the sugar till a creamy color. Add vanilla, zests, spices and finally tempered milk and honey. Mix together with sieve flours and baking powder. Spread 450 g of sponge along the length, over a half baking tray of 60 x 40 cm, on a silicone sheet (to line log mould). With the rest of the sponge, form a strip of dough 50 x 6 cm and bake in a convection oven at 160°C for around 12 minutes.

2) MOUNT GAY® RUM PUNCH

- 125 g syrup at 30° B
- 25 g water
- 40 g Mount Gay® rum 55% vol.

Mix all the ingredients together.

3) CARAMEL GANACHE

- 50 g caster sugar
- 300 g cream 35%
- 260 g caramel milk couverture
- 65 g butter
- 4 g gelatine in leaves

Make a dry caramel with the sugar. Add gradually the heated cream. Heat the mix. Leave to cool, then pour over the caramel

milk couverture. Add the butter. Mix and add the gelatin leaves which have already softened in cold water.

4) LIGHT CREAM WITH GIANDUJA PRALINE

- 250 g milk
- 62 g egg yolks
- 62 g caster sugar
- 30 g cream powder
- 200 g hazelnut almond praline
- 60 g Gianduja
- 7 g gelatine in leaves
- 40 g Mount Gay® rum 55% vol.
- 300 g whipping cream
- 50 g roasted almond powder

To make the confectioner's custard, beat the milk, the egg yolks, the sugar, the cream powder until pale and creamy. Add the praline and the Gianduja. Leave to cool. Add the gelatin leaves which have already softened in cold water. Pour the Mount Gay® rum, then the whipping cream and the roasted almond powder.

5) CHOCOLATE SPRAY

- 100 g caramel milk couverture
- 100 g cocoa butter

Melt together the cocoa butter and the couverture.

6) CARAMEL GLAZE

- 350 g caster sugar
- 300 g water
- 300 g cream 35%
- 20 g starch
- 10 g gelatine in leaves

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PORT CHARLOTTE

THE BOTANIST
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Père MAGLOIRE®



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Sprinkle the gelatin on the cold water. In a copper pan large enough, make a dry caramel with the sugar. Add gradually the hot water. Add the cream and the starch, bring to the boil, then add the melted gelatine. Mix and keep cool before use.

Assembly of the first part:

Place a strip of sponge soaked in the Mount Gay® rum punch in the bottom of a frame 6 cm wide and 50 cm long. Then, pour the caramel ganache. Place in the deep freezer.

Assembly of the second part:

Soak the sheet of ginger bread sponge. Line the log mould with baking paper and place the sheet of sponge. Pour the Gianduja praline cream and finally, insert the part of caramel ganache ginger bread sponge. Place the mould in the deep Freeze. Unmould the log. Glaze with the chocolate glaze to 32°C all over the log, then glaze on one side with the caramel glaze. Decorate with chocolate pieces and spun sugar.

