



RÉMY COINTREAU

GASTRONOMIE



PINEAPPLE SLING

BAKER SECRETS: A Lesaffre & Rémy Cointreau Gastronomie collaboration

THE CHIEF

Original creation by
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Recipe for 10 pieces

1) PRE-PREPARATION

Custard cream

- 500 g of milk
- 35 g of sugar
- 25 g of butter
- 50 g of egg yolk
- 50 g of whole egg
- 30 g of cake flour
- 20 g of corn flour
- 50 g of **St-Rémy® brandy** 60% vol. (approx. 60 ml)

Mix 17.5 g of sugar with the milk, and bring it to a boil. Whisk the remaining 17.5 g of sugar with the eggs, and add flours. Cook this mixture for 3-5 minutes. Add butter and leave it to cool. Incorporate **St Rémy® brandy** into the custard when it is cool at about 40°C.

Almond cream filling

- 795 g of custard cream
- 250 g of soft butter
- 200 g of sugar
- 200 g of ground almonds
- 50 g of cake flour
- 200 g of eggs

Cream soft butter and sugar, and add in the eggs slowly. Add flour and ground almonds into the mixture. Fold in the custard cream until it reaches a consistent texture. Put aside for later use.

Pineapple Chip (for garnish)

- 40 g of fresh pineapple, thinly sliced
- 50 g of sugar
- 20 g of water
- 25 g of **St-Rémy® brandy** 60% vol.

Bring the sugar and water to a boil. Cool the syrup and add **St-Rémy® brandy**. Soak the sliced pineapples in the syrup. Dry the pineapple slices using a dehydrator, or bake it at 35°C until it turns dry and crispy.



2) DOUGH

- 1000 g of flour
- 540 g of water (1°C)
- 22 g of Saf-instant® Gold instant dry yeast
- 20 g of salt
- 100 g of sugar
- 50 g of unsalted butter
- 2.5 g of Baker Bonus® RS 190**
- 35 g of **St-Rémy® brandy** 60% vol.
- 20 g of Livendo® BD100
- 5 g of Magimix® Green bread improver for volume & tolerance

Prepare the dough

Mix all ingredients with a spiral mixer. Mix on low speed for 3 minutes, followed by high speed for 3 minutes.

At the end of mixing, ensure that the dough temperature is around 15°C (+/- 1°C).

Run the dough through a dough sheeter with 1 single fold.

First fermentation: Cover and ferment the dough for 20 minutes at about 5°C.

Shaping the dough

Laminate the dough with dry butter, with a 2 single folds, to achieve a size of about 55 x 40 cm.

Rest the laminated dough for 90 minutes in the chiller at about 5°C. The final dough sheet should be about 3 mm thick.

Cut the dough in pieces measuring 7 x 16 cm, and line each piece in small round tins to achieve the shape of a cup.

Proof the dough at 28°C at 75% humidity, until it has doubled in size (approx. 105 minutes).

Brush a layer of egg wash on the surface of the danish.

Freeze the danish in the freezer for approximately 30 minutes at -30°C.

Remove danish from freezer, scoop the prepared filling into each danish cup till it is about 80% full.

Baking and serving

Preheat rack oven/convection oven at 180°C and bake for 15 minutes. Garnish each Danish cup with a slice of pineapple chip on top. Sprinkle some icing sugar on half of the Danish cup.

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