



RÉMY COINTREAU

GASTRONOMIE



THE CHEF

Original creation by
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World's Best Young Pastry Chef 2011
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Recipe for 20 pieces

1. CHOCOLATE SUGAR DOUGH

- 100 g of butter
- 63 g of icing sugar
- 0,5 g of salt
- 20 g of almond powder
- 37 g of egg
- 167 g of flour T55
- 12 g of Michel Cluizel cocoa powder

- 1) Sand together butter, icing sugar (already sifted), salt, almond powder, flour and sifted cocoa powder.
- 2) Finish by egg and mix it.
- 3) Rest the dough in the fridge.
- 4) Roll out the dough at 4 mm thick. Cut some 4 x 10 cm rectangles and place them on a 2 cm diameter inox tube lightly sprayed with oil.
- 5) Bake at 155°C for around 15 minutes.

2. DARK CHOCOLATE SPRAY

- 50 g of Michel Cluizel 55% Elianza dark chocolate
- 50 g of cocoa butter

Melt all together and blend it.

3. MOUNT GAY® BITTER ORANGE DARK CHOCOLATE NAMELAKA

- 53 g of milk
- 5 g of glucose
- 2 g of gelatin 200 bloom
- 120 g of Michel Cluizel 70% Riachuelo dark chocolate
- 105 g of cream (cold)
- 27 g of Sicoly bitter orange puree
- 12 g of Mount Gay® Rum 55% vol.

- 1) Heat the milk, glucose and gelatin at 70°C.
- 2) Pour over the melted chocolate.
- 3) Mix with the hand blender and add little by little the cold cream. Finish by bitter orange puree and Mount Gay® Rum.
- 4) Keep overnight in the fridge before to use it.

4. DAVID COCOA SPONGE

- 44 g of flour T55
- 28 g of Michel Cluizel cocoa powder
- 97 g of egg yolk
- 61 g of grape seed oil
- 97 g of egg white
- 97 g of brown sugar

- 1) Beat to a soft peak egg white and brown sugar.
- 2) Emulsionate yolk and oil with hand blender to get a stable mix. Pour over the beaten meringue.
- 3) Sift and pour the mix of flour/cocoa powder.
- 4) Pour the mixture onto half of a 60 x 40 cm tray.
- 4) Bake at 165°C for 12 to 15 minutes, damper closed.

5. MANDARIN MARMALADE

- 404 g of fresh mandarins
- 74 g of sugar (1)
- 59 g of mandarin puree
- 49 g of lime puree
- 6 g of NH pectin
- 29 g of sugar (2)
- 3 g of gelatin 200 bloom

- 1) Use a fork to pick the mandarins and place them with some cold water in a big saucepan. Heat gently until boiling. Strain the mandarins and start a second time with cold water. Repeat this operation a total of 3 times. For the 4th time, cook the mandarins in the water until they become soft. Strain the mandarins and cool them down.
- 2) Cut the mandarins in two parts to take out the seeds and the white part in the middle. Chop the mandarins and arrange in a saucepan with the sugar (1), mandarin puree and lime puree.
- 3) Cook them all together until the marmalade is soft and little bit reduced.
- 4) Use the big hand blender to mix the marmalade.
- 5) Combine together sugar (2) and NH pectin, add to the marmalade and boil during 30 seconds.
- 7) Cool it down in a container.

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6. MOUNT GAY® DARK CHOCOLATE WHIPPED GANACHE

89 g of cream
29 g of milk
20 g of glucose
85 g of dark chocolate 70%
211 g of cream (cold)
3 g of gelatin 200 bloom
24 g of **Mount Gay® Rum** 55% vol.

- 1) Heat at 60°C cream, milk, glucose and gelatin.
- 2) Pour over the melted chocolate.
- 3) Mix with the hand blender and add little by little the cold cream. Finish by the **Mount Gay® Rum** and blend again.
- 4) Keep overnight in the fridge before to use it.
- 5) Whip it softly.

7. ASSEMBLY

Brush some dark chocolate spray inside the tube of chocolate sugar dough.

Spread the mandarin marmalade on the David cocoa sponge. Freeze and cut some 2 x 9 cm fingers.

Pipe the Namelaka cream and spread it on the side with mini spatula. Press the insert of sponge/marmalade inside.

Whip and pipe (with an inox nozzle) the **Mount Gay®** dark chocolate whipped ganache on the tube. With a fork and hot water, create a «wood effect».

Take the chocolate sugar dough trimming and blend it. Spread some sable on the side of the tube.

Spread some cocoa powder on the top of the tube.

Decorate with candied orange and cocoa nibs.

The cocktail

For 1 cocktail

1. INGREDIENTS

60 ml (2 oz) of **Mount Gay® Black Barrel Rum** 43% vol.
74 ml (25 oz) of Dark Cocoa cream
2 dashes of Orange Bitters
2 dashes of Angostura Bitters

2. PREPARATION

Combine all ingredients in a shaker and serve in a round glass.