



RÉMY COINTREAU

GASTRONOMIE

**MOUNT GAY**  
Barbados Rum  
EST. 1703

## MOUNT GAY® HAZELNUT GALETTE

Recipe for 3 galettes of 4 persons



### 1. REVERSED PUFF PASTRY

#### 1. **Butter :**

600 g dry butter  
260 g flour (type 55)

Mix ingredients together using a paddle attachment and then rest in the refrigerator for approximately 1 hour at 5°C.

#### 2. **Detrempe :**

500 g flour (type 55)  
250 g water  
22 g salt  
150 g dry butter

Mix the butter through the flour, then add the water and salt to form a dough.

Place the dough onto the butter, like a letter in an envelope.  
Give one simple turn (folding into three) and allow to rest for one hour in the refrigerator.  
Give one double turn (book turn) and allow to rest for one hour in the refrigerator.  
Give one simple turn (folding into three) and allow to rest for one hour in the refrigerator.  
Stock the finished puff pastry in the refrigerator well filmed.

Before using give one last double (book) turn and rest for 15 minutes before rolling out.

### 2. MOUNT GAY® HAZELNUT CREAM

200 g hazelnut powder  
200 g icing sugar  
240 g eggs  
200 g softened butter  
20 g **Mount Gay® Rum** 55% vol.

Mix butter and icing sugar. Add hazelnut powder, eggs and **Mount Gay® Rum** gradually until a light and homogeneously consistency is obtained. Set aside.

### 3. ASSEMBLY AND FINISHING

For each galette, roll out the puff pastry to give 2 circles of 16 cm ø. Pipe on to the first square approximately 100 g of **Mount Gay®** hazelnut cream.

Egg wash the edges of the paste and cover with the second piece of puff pastry. Egg wash twice the exterior and using a blade cut decoratively the surface.

Cook in an oven at 180°C for 30-40 minutes.