



RÉMY COINTREAU

GASTRONOMIE

MOUNT GAY
Barbados Rum
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MOUNT GAY® GALETTE



THE CHEF

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Recipe for 1 galette of 6 or 8 persons of 24 cm ø

1. CLASSIC PUFF PASTRY

450 g flour (type 55)
65 g melted butter
185 g cold water
10 g salt
300 g butter pour le tourage

Using a paddle attachment, mix flour, salt and melted butter. Gradually add water. Mix correctly without kneading too much the dough. Wrap in cling film and put in the fridge for at least 2 hours.

Roll out dough ('détrempe') to the dimensions of 40 x 30 cm, then place the butter in half of the surface (the butter will be previously spread into a piece 20 x 30 cm). Close the dough, stretch with a roller, then give one simple turn (folding into three) and repeat the operation a second time. The lamination will consist of 2 times. Put again 2 hours in the fridge, then give two simple turns (folding into three) and repeat the operation a second time. Put in the fridge overnight.

The next day, give one simple turn, then put in the refrigerator for 2 hours. Finally, give one last simple turn, giving a total of 6 turns. Roll out the puff pastry obtained until it is about 2/3 mm thick, then use however you wish.

This recipe give you more than necessary for a galette of 6 or 8 persons, but it's difficult to prepare less than 1 kg of puff pastry. If you do not want to prepare your puff pastry, buy 1 kg of puff pastry to your pastry cook.

2. SALPICON OF PINEAPPLE WITH LIME AND VANILLA

100 g fresh pineapple cut into small dice
10 g cassonade sugar (brown sugar)
½ lime zest
½ vanilla bean
10 g **Black Barrel Mount Gay® rum** 43% vol.

Mix all ingredients together and set aside for two hours in the refrigerator before using.

3. PASTRY CREAM

125 g whole milk
1 egg yolk (20 g)
20 g caster sugar
10 g corn starch
10 g butter

Prepare a pastry cream: in a saucepan, bring the milk to the boil and pour over the mixture : egg yolk, caster sugar and corn starch. Boil to a boil for 1 minute. Off the heat, add the butter and chill in the fridge. Use in preparing coconut and Mount Gay® rum cream.

3. COCONUT AND MOUNT GAY® RUM CREAM

65 g softened butter
85 g icing sugar
65 g dessiccated coconut
10 g corn starch
1 whole egg (50 g)
20 g **Black Barrel Mount Gay® rum** 43% vol.
130 g pastry cream

Mix together in the following order the ingredients ; softened butter, icing sugar, coconut, corn starch, egg, **Mount Gay® rum** and finally the pastry cream. Set aside for the assembly.

4. ASSEMBLY AND FINISHING

Cut 2 circles of 24 cm ø. Using a pastry bag n° 9, form a spiral on the first circle with approximately 200 g of coconut and Mount Gay® rum cream, then sprinkle over this the marinated pineapple and cover with 200 g of coconut and Mount Gay® rum cream. **Brush egg wash** around edges of the dough and cover with the second piece of puff pastry. Brush egg wash twice the exterior and using a blade cut decoratively the surface. Let stand for about 30 minutes in the fridge. Cook in an oven at 180°C for 30-40 minutes. Glaze the surface of the galettes while still hot with a stock syrup to make it shiny.

