



RÉMY COINTREAU

GASTRONOMIE

**PORT
CHARLOTTE**

THE CYLINDER



THE CHEF

Original creation by
Nicolas PIEROT,
International Consultant
Pastry Chef



PROGRESSIVE HEBRIDIAN
DISTILLERS
BRUICHLADDICH
蘇格蘭艾羅島布赫拉迪
单一麦芽威士忌

Dimensions: Height 4.5 cm - Diameter 4.5 cm

COMPOSITION:

- pecan praline
- pecan crumble
- reconstituted crumble
- 12 g milk chocolate cream with Port Charlotte®
- 10 g ginger biscuit: 2 pieces with a 4 cm ø
- 30 g milk chocolate mousse
- 12 g ginger orange compote
- 6 g Ginger Beer syrup (Bundaberg®)
- Milk glaze
- Decoration: Barrique milk chocolate and Port Charlotte®

1. PECAN PRALINE

2 200 g roasted pecans
550 g saccharose
Total weight: 2 750 g

Roast pecans to 150°C. Make a dry caramel with the saccharose. Coat the pecans with this caramel. Place on Silpat® and let cool. After cooling, grind coarsely in a robot cut. Reserve in an airtight box to 17°C.

2. PECAN CRUMBLE

100 g butter (82% fat)
100 g brown sugar
100 g roasted pecan powder
200 g flour T55
2 g salt
Total weight: 502 g

Put the ingredients in the mixer tank. Use the paddle attachment to mix the whole until it forms a dough. Strain and bake to 150°C. Out of the oven, cover with Mycryo.

3. RECONSTITUTED CRUMBLE

40 g milk chocolate 40%
20 g cocoa butter
140 g pecan paste
200 g pecan crumble
75 g Feuillantine
40 g pecan praline
4 g Maldon salt
Total weight: 519 g

Melt the cocoa butter and milk chocolate to 45-50°C. Add pecan paste. In a tank of the beater with the paddle attachment, crush together pecan crumble, Feuillantine, pecan praline and Maldon salt. Add the previous mixture. Mix gently to cover the dry elements with fat. Spread quickly on the baking sheet and place in the fridge.

4. PORT CHARLOTTE® MILK CHOCOLATE CREAM

124 g milk
35 g cream (35% fat)
40 g egg yolks
17 g saccharose
2 g gelatin powder 200 blooms
12 g water (hydration for gelatin)
111 g milk chocolate 40%
30 g cocoa butter
30 g butter (82% fat)
49 g Port Charlotte® whisky 50%.
Total weight: 450 g

Soak the gelatin in water. In a saucepan, pour the cream, milk, egg yolks and saccharose and cook as for a custard. Add the gelatin and dissolve completely. Pour the preparation on the chocolate, cocoa butter and butter, then mix to emulsify. Add the Port Charlotte® and mix again. Pour into a container, place a cling film directly on the surface and store to 4°C for 12 h (crystallisation).

.../...

COINTREAU



MOUNT GAY
Barbados Rum 1703



**PORT
CHARLOTTE**

THE BOTANIST
ISLAY DRY GIN

METAXA®



jacobert®

Père
MAGLOIRE®



RÉMY COINTREAU

GASTRONOMIE

5. GINGER BISCUIT

78 g egg yolks
39 g saccharose (1)
39 g grape-seed oil
52 g ginger juice
105 g flour T55
209 g egg whites
78 g saccharose (2)
Total weight: 600 g

In a tank, beat the egg yolks with the saccharose (1). In a second tank, beat at medium speed the egg whites with the saccharose (2). Mix gently and add the sifted flour slowly. Finish with the mixture grape-seed oil and ginger juice. Spread on Teflon® plate. Bake to 190°C for about 8/10 minutes. Return after cooking.

6. MILK CHOCOLATE MOUSSE

81 g milk
81 g cream (35% fat)
33 g egg yolks
13 g saccharose
335 g milk chocolate 40%
282 g cream (35% fat)
Total weight: 825 g

Whip the cream (2) until frothy and store to 4°C. In a saucepan, pour milk, cream (1), egg yolks and saccharose, and cook as for a custard. Pour the preparation on the chocolate. Mix to emulsify. Lower the temperature to 28-30°C. Add 50% of the cream by using a whisk, then the rest with the spatula. Use immediately.

7. GINGER ORANGE COMPOTE

52 g orange supremes
16 g passion fruit puree
10 g fresh ginger juice
26 g saccharose
2 g pectin NH
1 g orange zest
1 g gelatin powder 200 blooms
9 g water (hydratation for gelatin)
Total weight: 117 g

Boil the supremes, the puree and the mixture saccharose-pectin for one minute. Add the blanched orange zest, then the mass gelatin. Mix and set aside.

8. ASSEMBLY

