



RÉMY COINTREAU

GASTRONOMIE

PORT
CHARLOTTE

LIKE CAVIAR



THE CHEF

Original creation by
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Pastry Chef



COMPOSITION :

- 5 g salty chocolate shortbread dough
- 6 g plums with **Port Charlotte®**
- 18 g hazelnut praline mousse
- plum caviar
- 5,5 g chocolate soft biscuit

1. SALTY CHOCOLATE SHORTBREAD DOUGH

- 4 g Fleur de sel
- 239 g butter (82% fat)
- 185 g brown sugar
- 75 g saccharose
- 3 g vanilla liquid
- 233 g dark chocolate 65% in pellets
- 270 g flour T55
- 46 g cocoa powder
- 7 g baking powder
- Total weight: 1 062 g

In a tank of the beater, put all the ingredients, except the chocolate pellets. With the paddle, give the mixture a sandy texture, then add the chocolate. Strain and bake to 150°C for 14 minutes on a baking sheet. After baking, cut into small pieces.

2. PORT CHARLOTTE® PLUMS

- 300 g stoned plums
- 250 g water
- 150 g saccharose
- 100 g **Port Charlotte®** whisky 50%
- Total weight: 800 g

Blanch the plums. Make a syrup with saccharose and water. Add the blanched plums. Flame with **Port Charlotte®** whisky. Set aside in the fridge.

3. HAZELNUT PRALINE MOUSSE

- 225 g hazelnut praline 60%
- 75 g hazelnut paste
- 150 g milk
- 7 g gelatin powder 200 blooms
- 42 g water (hydration for gelatin)
- 450 g cream (35% fat)
- Total weight: 949 g

Whip the cream and set aside in the fridge. Heat milk to 50°C and add gelatin (previously soaked in water). Pour onto the praline and hazelnut paste. Mix together and lower the temperature to 28/30°C. With a whisk, gently fold in whipped cream and finish with a spatula. Use immediately.

4. PLUM CAVIAR

- 380 g plum puree
- 25 g saccharose
- 4 g Louis François agar-agar
- 6 g gelatin powder 200 blooms
- 36 g water (hydration for gelatin)
- SQ grape seed oil
- Total weight: 451 g

Store in the fridge grape seed oil in a tall container for several hours before use (4°C). In a small saucepan, heat the plum puree to 30°C. Add agar-agar gradually and whisk by carefully avoiding incorporating too much air. Boil for 2 minutes, stirring regularly. Add the gelatin (previously soaked in water). Remove from the heat and let cool to room temperature for about 10 minutes.

With a syringe or pipette, pump liquid and pour it drop by drop in the container, filled with very cold oil. Recover the pearls in a small strainer and rinse under clear water to remove excess oil. Set aside.

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5. CHOCOLATE SOFT BISCUIT

204 g eggs
65 g inverted sugar
104 g saccharose
52 g hazelnut powder
98 g flour T55
15 g cocoa powder
6 g baking powder
98 g cream (35% fat)
52 g milk couverture
10 g dark couverture
61 g butter (82% fat)
Total weight: 765 g

With a paddle, mix eggs, inverted sugar, saccharose, hazelnut powder, flour, cocoa powder and baking powder. Heat cream and make a ganache with couvertures. Add melted butter, then incorporate in the first preparation. Pour into Flexipat® and bake to 175°C for about 12 minutes. After the cooling down, cut into small pieces.

6. ASSEMBLY

Divide pieces of salty chocolate shortbread on the box back, then cover with a thin layer of hazelnut praline mousse.

Sprinkle on chocolate biscuit pieces.
Cover again with a thin layer of hazelnut praline mousse before placing some plums with Port Charlotte® whisky.

Cover with a final layer of mousse before placing plum pearls over the whole surface.

