



# RÉMY COINTREAU

GASTRONOMIE



## RÉMY MARTIN® PRALINE



THE CHEF

Original creation by  
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International Consultant  
Pastry Chef



Recipe for 50 pieces

### COMPOSITION OF A PRALINE:

8 g Rémy Martin syrup  
5 g hazelnut Gianduja  
4 g dark molding (3 cm ø)  
1 g cocoa dough spray

### 1. RÉMY MARTIN® SYRUP

500 g saccharose  
166 g water  
16 g glucose  
100 g Rémy Martin® Cognac 50%  
Total weight: 782 g

Boil sugar and water.

Add glucose.

Continue to cooking the syrup until 106/107°C.

Then let cool until approximately 50°C before mixing syrup and Rémy Martin® Cognac.

When the temperature rises 29-30°C, pour the syrup in shells. Allow to harden for 24 hours before continuing with the pouring of Gianduja.

### 2. HAZELNUT GIANDUJA

140 g hazelnut dough  
33 g icing sugar  
33 g inulin  
47 g milk chocolate 40%  
47 g cocoa butter  
1 g Fleur de sel  
Total weight: 301 g

Melt milk chocolate and cocoa butter to 40-45°C.

With a robot-cut, mix the hazelnut dough, the icing sugar and the previous mixture.

Mix until smooth dough.

Let cool to 24°C.

Store to 17°C.

### 3. COCOA DOUGH SPRAY

100 g cocoa dough  
100 g cocoa butter  
Total weight: 200 g

Melt cocoa butter and cocoa dough to 50-55°C.

Mix together and strain.

Let cool to 28-29°C before spraying.

### CHEF'S ADVICE

For all these recipes, it's important to respect scrupulously the boiling point:

Too small cooking = no crystal formation

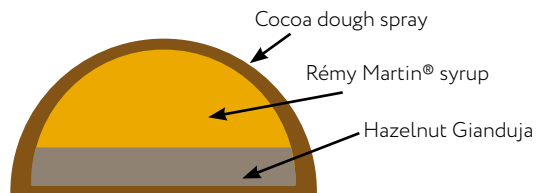
Too strong cooking = too thick sugar crust

The higher the alcohol degree, the larger the crystals grow.

The sugar doesn't dissolve in alcohol.

To avoid an undesired crystals formation, you should never mix the syrup when the temperature is over 102°C.

Warning: to prevent an early crystallization, you should never mix in an unsaturated syrup.



COINTREAU



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