

GASTRONOMIE



GOLDEN POPS & COGNAC ON THE ROCKS



THE CHEF

Original creation by Patrick AUBRION, Pastry Chef and chocolate maker



Recipe for 35 pieces

YUZU POP CAKES

115 g butter, at room temperature 170 g flour 5 g baking powder 200 g crystal sugar 100 ml whole milk 20 ml yuzu juice Yuzu zest 5 ml Cointreau® 60% 100 g eggs

Put the butter in a bowl and gradually incorporate the sugar. Add the eggs one by one.

Mix well, then add flour little by little.

Finally, incorporate the milk, yuzu juice and zest, the Cointreau®.

Pour the paste into the cavities of the special waffle maker cake pops and bake.

Take the pop cakes out of the waffle maker and leave to cool. Insert a stick into each ball. Cover the balls with dark chocolate and stick the pop cakes in a polystyrene block until it cools down.

Decorate with gold leaves (23 carats).

PLUM POP CAKES

115 g butter, at room temperature
170 g flour
5 g baking powder
100 g crystal sugar
100 g candied plums
110 ml whole milk
15 ml Rémy Martin® Cognac 50%
100 g eggs

Blend the candied plums to obtain a nice texture, smooth and creamy.

Put the butter and plums in a bowl and gradually incorporate the sugar. Add the eggs one by one.

Mix well, then add flour little by little.

Finally, incorporate the milk and the Rémy Martin® Cognac into the dough.

Pour the paste into the cavities of the special waffle maker cake pops and bake.

Take the pop cakes out of the waffle maker and leave to cool. Insert a stick into each ball. Cover the balls with dark chocolate and stick the pop cakes in a polystyrene block until it cools down.

Decorate with gold leaves (23 carats).

COGNAC ON THE ROCKS

- 1. Select a clean glass.
- 2. Add a little Rémy Martin® 1738 Cognac to a tumbler or rock glass and swirl it around to completely coat the inside.
- 3. Pour yourself 3cl (1 oz) of Rémy Martin® 1738 Cognac.
- 4. Add 2-3 cubes of ice to your glass.
- 5. Taste.













PORT CHARLOTTE





