



RÉMY COINTREAU

GASTRONOMIE



ST-RÉMY® CHOCOLATE WARM TART



THE CHEFS

Original creation by Manuel & Alexis BOUILLET, Consultant Pastry Chefs, Twin's Creative Lab, Taiwan



1. COCOA SWEET DOUGH

250 g flour T55
18 g cocoa powder
95 g icing sugar (100%)
0,8 g salt
30 g almond powder
150 g butter
56 g eggs
Total weight: 599,8 g

In the bowl of a mixer, blend together the flour, cocoa powder, sifted icing sugar, salt and almond powder. Then blend in the soft butter. Finish with the eggs and mix.

Roll out the dough between 2 sheets of baking paper, to a thickness of 3 mm. Leave to rest in the fridge or freezer until ready to use.

Cut out strips and shells to cover 8 cm circles. Bake at 150/155°C for approximately 15/20 minutes.

2. ST-RÉMY® DARK CHOCOLATE GANACHE

62 g dark chocolate 70%
27 g milk chocolate 45%
92 g cream (35% fat)
14 g St-Rémy® brandy 60%
Total weight: 195 g

Place the chocolates in a tall container. In a saucepan, heat the cream to 80°C, then pour over the chocolates. Wait a few seconds for the chocolate to melt, then blend. Below 40°C, add the St-Rémy® brandy and blend again. Pour into a pastry bag, ready to use.

3. ST-RÉMY® COCOA NIB ICING CREAM

532 g milk
100 g cocoa nibs (1)
38 g milk powder 0%
140 g sugar
50 g atomized glucose
4 g stabilizer
42 g cocoa nibs (2) (mixed and sifted)
50 g St-Rémy® brandy 60%
Total weight: 956 g

Prepare an infusion: bring the milk to the boil. Add cocoa nibs (1). Cover with cling film and leave to infuse at room temperature for 3 hours.

Sift the liquid and add milk to reach the initial weight.

To this infusion, add the powdered milk, then the sugar, atomized glucose and stabilizer already mixed together.

Pasteurize at 85°C. Pour into a container and cool to 40°C. Blend in St-Rémy® brandy.

Add the cocoa nibs (2) and mix with a spatula.

Leave to cool overnight or for at least 4 hours.

Turbinate and store at -18°C.

4. CHOCOLATE SAUCE (DECOR)

21 g water
15 g sugar
44 g cream (35% fat)
6 g cocoa powder
29 g dark chocolate 55%
Total weight: 115 g

Bring the water, cream and sugar to the boil in a saucepan. Sift cocoa powder and add to liquid. Bring back to the boil and strain over the chocolate. Blend and pour into a pretty little pouring jar for serving.

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5. MIX FOR SOUFFLE TART

120 g egg whites
40 g sugar
113 g egg yolks
100 g dark chocolate 70%
100 g milk chocolate 48%
Total weight: 473 g

Whip egg whites and sugar until stiff. Pour the egg yolks over the meringue and mix with a spatula. Then fold in the melted chocolate (40/45°C). Pipe the mixture into the tart shells (50 g per tartlet).

6. ASSEMBLY & FINISHING

1 piece of chocolate sweet dough - ø 8 cm in a perforated stainless steel ring
20 g **St-Rémy®** dark chocolate ganache
50 g mix for soufflé tart
1 scoop **St-Rémy®** cocoa nibs ice cream
1 pinch of Fleur de sel
Chocolate sauce
QS cocoa nibs powder

Step 1: Pipe the ganache in the bottom of the tartlets (20 g per tartlet) and leave to crystallize in the fridge.

Step 2: Pipe the chocolate soufflé tart mix over the ganache.

Step 3: Bake tartelettes at 180°C for 4/5 minutes.

Step 4: Decorate the plate with a few dots of chocolate sauce. Place a little feuilletine for the cocoa nib and **St-Rémy®** ice cream and sprinkle with cocoa nib powder.

Step 5: Remove from the oven and grate 70% dark chocolate over the tartlets, then sprinkle with a pinch of fleur de sel.

Step 6 : Place the warm chocolate tart in the center, then form a **St-Rémy®** cocoa nib ice cream quenelle.