



RÉMY COINTREAU

GASTRONOMIE



## EXOTIC TARTLET



THE CHEF

Original creation by  
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Recipe for 16 tarts, ø 7 cm and 2 cm high

Composition: almond shortbread, pecan brownie sponge, **St-Rémy®** milky cream, **St-Rémy®** banana chantilly

### 1. ALMOND SHORTBREAD

270 g flour T55  
150 g butter  
6 g salt  
110 g icing sugar  
40 g almond powder  
1 g vanilla powder  
55 g whole eggs  
Total weight: 632 g

Mix flour, butter, salt, icing sugar, almond powder and vanilla powder. Add the eggs and knead gently. Stop kneading when the dough is smooth. Refrigerate at 5°C. Leave stand for 12 hours before use.

Roll out the dough to 3 mm thickness and place in 7 cm diameter Silikomart® circles. Put the tarts on a Silpain® tray and sheet. Let stand for about 30 minutes, then bake in a convection oven at 160°C for about 14 minutes. Set aside.

### 2. PECAN BROWNIE SPONGE

75 g butter  
50 g couverture chocolate 65%  
80 g caster sugar  
100 g eggs  
40 g flour T55  
65 g chopped pecans  
Total weight: 410 g

In the mixer fitted with the paddle attachment, blend the butter

until smooth and homogeneous, without foaming, then add the chocolate, melted at 30°C, without stopping the mixer. With a Maryse, mix in the caster sugar and eggs, then the flour and finally the coarsely chopped pecans and roasted. Fill each pre-cooked tartlet base with approximately 25 g. Bake in a convection oven at 160°C for 8 minutes. Leave to cool after baking.

### 3. ST-RÉMY® MILKY CREAM

200 g whipping cream  
100 g milk couverture chocolate 36%  
14 g gelatin mass (2 g gelatin powder 200 blooms and 14 g water)  
20 g **St-Rémy® Brandy** 60%  
Total weight: 334 g

In a saucepan, heat the whipping cream and pour over the chocolate and gelatin mass. Mix. Add the **St-Rémy®**. Blend and set aside.

### 4. ST-RÉMY® BANANA CHANTILLY

240 g banana puree  
42 g gelatin mass (6 g gelatin powder 200 blooms and 36 g water)  
70 g white chocolate  
335 g whipping cream  
30 g **St-Rémy® Brandy** 60%  
Total weight: 717 g

The previous day, make the ganache: heat the banana puree, add the gelatine mass and white chocolate, mix then add the cold whipping cream and the **St-Rémy®**. Refrigerate overnight.

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The next day, whisk the mixture. Use immediately.

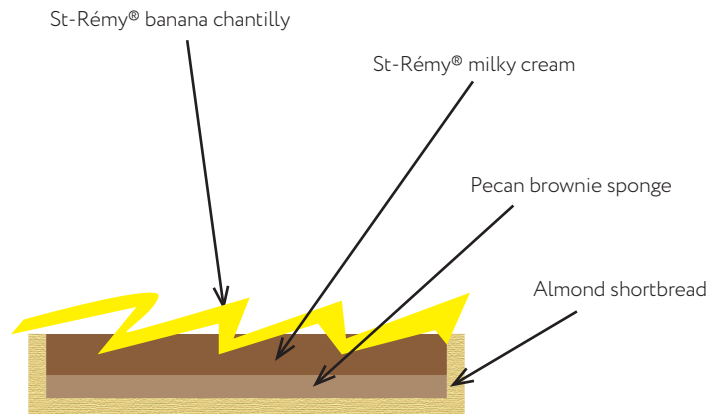
## 5. ASSEMBLY AND FINISHING

Pour the cold St-Rémy® milky cream to the height of the cooked tartlets. Freeze.

Spread a little St-Rémy® banana chantilly over the tartlets and smooth.

Using a pastry bag fitted with a St Honoré tip, pipe a zig-zag of St-Rémy® banana chantilly.

Decorate as desired.



COINTREAU

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