



RÉMY COINTREAU

GASTRONOMIE

MOUNT GAY®
Est. 1703 Barbados Rum

BANANA CAKE



THE CHEF

Original creation by
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Recipe for 5 cake moulds, 22 cm long and 4 cm wide

Composition: Banana cake dough, hazelnut dacquoise, **Mount Gay®** syrup

1. BANANA CAKE DOUGH

160 g butter
230 g brown sugar
125 g whole eggs
300 g ripe bananas (mashed)
25 g lemon juice
250 g flour
10 g baking powder
2 g nutmeg powder
300 g ripe bananas (sliced)
25 g lemon juice
40 g brown sugar
Total weight: 1469 g

Mix the softened butter and brown sugar. Gradually add the eggs, the previously mashed bananas with the lemon juice, and finally the sifted mixture flour, baking powder, nutmeg. Fill the cake moulds covered with oven paper 1/3 of their height, or 290 g of cake dough, then place banana slices on top, previously macerated in the lemon juice and brown sugar. Bake in a ventilated oven at 160°C for about 20 minutes. Prepare the dacquoise for the second part of cooking.

2. HAZELNUT DACQUOISE

120 g egg whites
95 g caster sugar
95 g roasted hazelnut powder
50 g icing sugar
25 g flour
Total weight: 385 g

In the bowl of mixer fitted with paddle attachment, beat the egg whites and stir with the caster sugar. Stir in the dry mixture



of hazelnut powder, icing sugar and flour by hand. By using a pastry bag with a St-Honoré nozzle (or a bag cut on the bias), shape into zig zag on the cake. Sprinkle lightly with icing sugar and cook at 160°C for about 15/20 minutes.

3. MOUNT GAY® SYRUP

300 g syrup with 30°B*
125 g water
100 g **Mount Gay® rum** 55%
Total weight : 525 g

Whisk the ingredients.

* Syrup with 30°B

650 g caster sugar
500 g water
Total weight : 1150 g

In a saucepan, boil water and sugar. Let cool.

4. FINISHING

Out of the oven, let the cakes cool.
Soak the cake base in **Mount Gay®** syrup.
Sprinkle the top of the cakes with sweet snow.

