



RÉMY COINTREAU

GASTRONOMIE



ST-RÉMY® CANNELÉS



THE CHEF

Original creation by
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Pastry Chef



Recipe for 12 cannelés

1. CANNELÉS DOUGH

1 000 g milk
20 g coffee beans
55 g whole eggs
120 g egg yolks
500 g brown sugar
250 g flour T55
50 g dry butter 82%
100 g St-Rémy® brandy 60%
Total weight: 2 095 g

- 1) In a saucepan, bring milk to a boil. Add coffee beans and leave to brew for 30 minutes. Correct the weight obtained to 1 000 g.
- 2) Add butter and heat gradually to 60°C to melt butter.
- 3) In a mixing bowl, mix together flour and sugar.
- 4) Proceed as a pancake batter: pour gradually the first mixture in the mixing bowl to incorporate the powders into the liquid mass. When the dough thickens, add liquid.
- 5) Mix together whole eggs and egg yolks before adding to the previous preparation.
- 5) Add St-Rémy® brandy.
- 6) Mix to standardize the mixture.

2. MATURATION

Place the preparation to 4°C in the refrigerator for a minimum of 48 to 72 heures.
This important step gives the desired texture: a dough viscous, a little elastic.
This maturation time allows to optimize the texture and the aromas.

3. MOLD AND BAKING

With a brush, line slightly the inside of the Teflon® 12-unit mold, on a rack.
Before filling the mold, mix gently the mixture with a maryse or a whip.
Fill with dough 1 cm from the edge.
Bake to 170°C in a ventilated oven for 50 or 55 minutes.
Check the colouring: the collar and the base must be uniformly coloured. The very caramelized side of the crust brings all the taste of the cannelé.
Unmold gently.
Let cool before tasting.

In the video, Rémy Martin® cognac is replaced by St-Rémy® brandy.

COINTREAU

ST-RÉMY
FONDÉE EN 1765

MOUNT GAY
Barbados Rum 1703

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