



# RÉMY COINTREAU

GASTRONOMIE



## MOUTHFUL: CENTAUR



THE CHEF

Original creation by  
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Recipe for 50 pieces

### 1. ST-RÉMY CARAMEL CREAM

- 80 g caster sugar
- 25 g glucose
- Pinch of salt
- 90 g hazelnut paste
- 2,5 g gelatine sheet
- 140 g pouring cream (35% MF)
- 25 g St-Rémy® brandy 60%

Soak gelatine sheet in cold water. In a copper pan cook sugar, glucose and salt to a temperature of 180°C. Pour over cream and add drained gelatine. Add hazelnut paste and St-Rémy® brandy. Blend well with an electric mixer. When cold, pour in mini dark chocolate cups (27 mm large).

### 2. ST-RÉMY® GANACHE

- 200 g pouring cream (35% MF)
- 1,5 vanilla pods
- 40 g inverted sugar
- 5 g liquid vanilla
- 300 g milk couverture chocolate 36%
- 130 g dark couverture chocolate 70%
- 65 g salted butter
- 40 g St-Rémy® brandy 60%

Bring cream and vanilla to the boil and leave to infuse for about 10 mn. In a copper pan, make a caramel with inverted sugar and pour hot vanilla cream on top. Pour whole preparation on chopped chocolates (dark and milk) and blend with an electric mixer. Add St-Rémy® brandy and mix. Add butter to the ganache at about 35°C.

### 3. CRUNCHY BUCKWHEAT CHOCOLATE

- 140 g milk couverture chocolate 36%
- 70 g buckwheat\* or puffed rice

Temper couverture chocolate to about 30°C. Add buckwheat or puffed rice. Using 5 cm large rings, fill them with mixture to make thin round shapes.

\* In specialised or organic shops.

### 4. CHOCOLATE COATING (SPRAYING MIXTURE)

- 200 g dark couverture chocolate
- 200 g cocoa butter

Melt all the ingredients together.

### 5. ASSEMBLY

With a «Mont Blanc» nozzle, pipe 15 g St-Rémy® ganache in mini chocolate cups and keep in the freezer.

Spray with chocolate coating mixture to obtain a velvety look.

Keep aside then stick onto a crispy buckwheat chocolate.

Decorate with dark chocolate threads and gold leaves.

St-Rémy® ganache

