



# RÉMY COINTREAU

GASTRONOMIE

## "Iles du Vent"

### VANILLA TROPICAL TART

THE CHEF

Original creation by  
Babis Polykateros,  
Pastry chef, ice cream and chocolatier  
consultant

Recipe for about 20 tartlets, 8 cm in diameter

#### 1. SWEET DOUGH

- 190 g butter 82%
- 320 g plain flour
- 140 g icing sugar
- 50 g almond powder
- 70 g eggs
- 1 g salt

Mix all the powders in a mixer fitted with a paddle attachment. Add cold butter. Mix well. Stir in eggs and form into a dough. Refrigerate for 2 hours. Shape into desired size and pre-bake at 190°C for 20 minutes.

#### 2. ILES DU VENT COCONUT FINANCIER

- 130 g egg whites
- 250 g sugar
- 20 g glucose
- 100 g almond powder
- 80 g plain flour
- 150 g melted butter
- 40 g fine grated coconut
- 2 g vanilla extract
- 20 g Iles du Vent 54% rum
- 2 g baking powder

Mix all ingredients in a mixer fitted with the paddle attachment. Let stand, ideally overnight, in the fridge. Spread a thin layer over the pre-baked tart. Finish baking at 170°C for 15 minutes.

#### 3. COCONUT CARAMEL

- 100 g sugar
- 50 g trimoline
- 175 g cream 35%
- 75 g fine grated coconut

Make a caramel with sugar and trimoline at about 145°C. Deglaze with hot cream. Mix the coconut and refrigerate overnight. Apply to Iles du Vent coconut financier.



#### 4. VANILLA WHIPPED CREAM

- 250 g cream 35% (1)
- 40 g trimoline
- 325 g white chocolate 32%
- 25 g vanilla extract with pods
- 5 g gelatine leaves
- 250 g cream 35% (2)

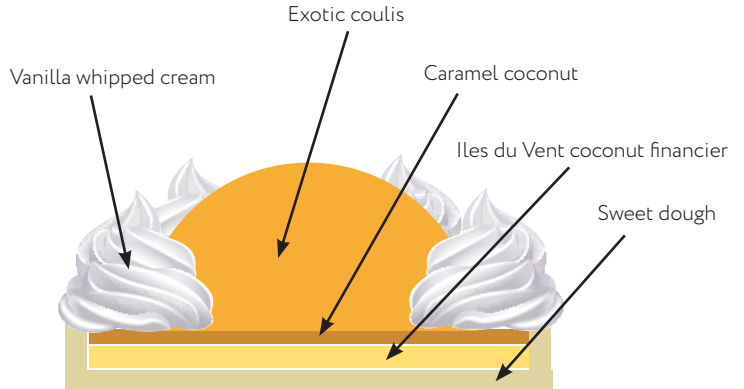
Soak gelatine in cold water. Bring cream (1), trimoline and vanilla to 85°C. Add gelatin and mix. Stir in the white chocolate, emulsify, then the cream (2). Leave overnight in the fridge. Whisk gently before serving.

#### 5. EXOTIC COULIS

- 480 g tropical fruits puree
- 130 g sugar
- 20 g gelatine leaves
- 20 g Iles du Vent 54% rum

Soak gelatine in cold water. Bring puree and sugar to 85°C. Add gelatin. Cool to 40°C before adding Iles du Vent rum. Pour into half-spheric silicone mould and freeze.

#### 6. ASSEMBLY



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