



RÉMY COINTREAU

GASTRONOMIE



CHOCOLATE HAZELNUT KING PIE



THE CHEF

Original creation by
Alexis BOUILLET
World's Best Young Pastry Chef 2011
Twin's Creative Lab, Taiwan



Recipe for 2 pieces

Composition:

400 g inverse puff pastry
Bottom: 21 cm - Top: 22.5 cm - Then cut with 20 cm ring
275 g **St-Rémy®** chocolate almond cream for king pie
ø 15 cm
15 g egg wash
30 g caramel opaline for king pie

1. INVERSE COCOA PUFF PASTRY

220 g Isigny butter sheet 82% AOP
94 g flour T65
280 g flour T65
20 g cocoa powder Michel Cluizel
8 g salt
46 g Isigny butter sheet 82% AOP
132 g water
Total weight: 800 g

DAY 1 - KNEADING

1. The first day, mix with the paddle first quantity of butter and flour. Make a nice square and wrap it until tomorrow.
2. The same day, prepare the base of the dough. Place into your mixing bowl: 1st water and salt. Then add the flour and on the top soft butter. With the hook, mix gently. Rest the dough 15 minutes outside and make a nice square a wrap it until the next day in the fridge.

DAY 2 - FOLDING

3. The day after, incorporate the dough into the butter, give a double turn, rest for 2 hours.
4. Give one more double turn, and keep for 2 hours in the fridge. Give one single turn and keep overnight in the fridge.

DAY 3 - ROLLING OUT

5. The next day (3rd day), roll out at 3.75 mm, relax the dough and cut it. Rest several hours before to store in the freezer.

2. ST-RÉMY® CHOCOLATE ALMOND CREAM FOR KING PIE

76 g soft butter
76 g icing sugar
76 g almond powder
46 g egg
8 g cornstarch
92 g pastry cream
17 g **St-Rémy®** brandy 60%
73 g dark chocolate 75% El Jardin Michel Cluizel
40 g crushed roasted hazelnuts
61 g milk chocolate 51% Riachuelo Michel Cluizel
Total weight: 565 g

1. Combine together soft butter and sugar.
2. Add the almond powder and cornstarch.
3. Then, add eggs at room temperature, whipped pastry cream, **St-Rémy®** brandy and melted dark chocolate at 45°C.
4. Add crushed hazelnuts and pistoles of milk chocolate.

3. PASTRY CREAM BASE

72 g milk
12 g cream
21 g egg yolk
10 g sugar
7 g cornstarch
7 g butter
Total weight: 127 g

1. In a saucepan, boil milk and cream.
2. Combine together egg yolk and sugar. Finish by the cornstarch.
3. Boil the liquid and cook all together as a pastry cream.
4. Finish by the butter and blend it
5. Cool it down quickly in the freezer.
6. Store in the fridge at 3°C.

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4. EGG WASH

24 g egg yolk
6 g cream
Total weight: 30 g

Mix all together and strain it before use it.

5. CARAMEL OPALINE FOR KING PIE

140 g sugar
56 g water
42 g glucose
7 g butter
Total weight: 245 g

1. Cook sugar water and glucose until golden brown color.
2. Add the butter and pour over a Silpat®.
3. Let it cool down and blend in the robot-cut.

6. ASSEMBLY AND FINISHING

Step 1: Prepare the disks of puff pastry and let it rest 2 hours at 3°C (bottom: 21 cm - top: 22.5 cm).

Step 2: In a 6 inch ring spread 275 g of **St-Rémy®** chocolate almond cream and freeze it.

Step 3: Take the 1st disk of puff pastry (smallest), brush some water on the side and place in the middle the frozen disk of **St-Rémy®** chocolate almond cream.

Step 4: Take the 2nd disk of puff pastry (biggest), turn ¼ and place on the top of it. Seal on the side without air bubbles.

Step 5: Place in the freezer few minutes to make it firmer and cut with sharp cutter at 20 cm diameter.

Step 6: Rest minimum 2 hours, then freeze it or start baking process.

Step 7: Turn the king pie upside down to get the flat surface facing the top, then brush a first layer of egg wash on the king pie, let it dry in the fridge. Then brush a second layer and scrapp the top with sharp cutter for the decoration.

Step 8: Bake on a Silpain® sheet with some rings on each corners of the trays (4/5 cm) + 1 heavy tray (spray some oil to make sure it will not stick to the top of the king pie) at 165°C for 55 minutes, damper open, speed 2. Then spread caramel opaline on it and bake again for 2/3 minutes.

Step 9: Cool it down on a wire rack.

