



# RÉMY COINTREAU

GASTRONOMIE



## FLAKES



THE CHEF

Original creation by  
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### COMPOSITION (150 pieces)

- Chocolate moulding
- Crispy base
- Pine caramel
- Spices shortbread

### 1. CHOCOLATE MOULDING

SQ extra bitter Guayaquil 64% Barry

Temper chocolate and pour in a mould of 24 half-spheres (with a round dish Ø 27.5 mm) in two fine coats. Scrape outside the mould and leave to crystallize.

### 2. CRISPY BASE

165 g of Barry hazelnut praline 50%  
30 g of cocoa butter  
0.5 g of salt flower  
50 g of feuilletine

Melt cocoa butter, add praline, then mix with the rest of ingredients. Giving a total of 1.5 g by mould.

### 3. PINE CARAMEL

(AW 0.682)

85 g of water  
220 g of caster sugar  
150 g of glucose  
165 g of Candia Professional UHT cream 18%  
6 g of pine buds  
2 g of salt flower  
90 g of Candia Professional incorporation butter  
20 g of St-Rémy® brandy 60%

Prepare an infusion with cream and pine buds, heat to 80°C and cover for 15 minutes. Strain, add salt and butter and set aside to use to prepare the caramel. Make a caramel with water, sugar and glucose and cook to 185°C. Add the infused cream and cook to 110°C, then strain and mix using a hand blender. Leave

to cool below 50°C, add St-Rémy® brandy, then leave to cool until 26-27°C before to place in the moulds.

### 4. SPICES SHORTBREAD

250 g of flour  
100 g of icing sugar  
35 g of hazelnut powder  
1 g of salt flower  
2 g of speculoos spices  
140 g of Candia Professional incorporation butter  
50 g of whole eggs

Mix the ingredients except the eggs, to obtain sandy texture, then add the eggs to bind the powders. Leave to rest in the fridge for a few hours. Roll the dough to a thickness of 3 mm and cut from it circles 2 cm in diameter. Burn the dough with an iron using hot to form snowflakes. Bake between two perforated silicone mats for 12 minutes to 160°C.

### 5. ASSEMBLY

Pour the crispy base in the mould of half-spheres and leave to crystallize. Cover with caramel and leave to crystallize for at least 12 hours to 16°C. Close the mould with the tempered chocolate, using a plastic sheet to achieve a brilliant effect. Leave to crystallize, unmould and glue the shortbread onto the flat side.

