



RÉMY COINTREAU

GASTRONOMIE



KALAMANSI POUND CAKE



THE CHEFS

Original creation by Otto TAY and Loi MINGAI, World Pastry Champions 2019, Malaysia



Recipe for 6 cakes for 6 people

1. HAZELNUT POUND CAKE

6 molds - 400 g / mold

236 g hazelnut powder	2 g sea salt flakes
236 g peanut powder	223 g cake flour
391 g brown sugar	17 g baking powder
129 g egg white (a)	527 g egg white (b)
156 g egg yolk	78 g honey
164 g icing sugar	3 vanilla bean
449 g unsalted butter	S.Q. St-Rémy® brandy 60%

Blend well all the ingredients except egg white (b) and honey. Make a meringue with egg white (b) and honey. Mix well together the two preparations and bake at 155°C for 25 minutes, fan 3, vent IN. Once bake out from oven, unmold and brush St-Rémy® brandy all over the surface of the cake.

2. KALAMANSI PASTE

6 molds

250 g kalamansi puree
25 g sugar
6 g yellow pectin
25 g glucose
200 g sugar
4 g yuzu puree

Warm kalamansi puree to 65°C, add in sugar and pectin mixture, gradually add in sugar and glucose. While cooking, cook to 76-80 brix. Add in yuzu. Pour on a silicone mold.

3. HAZELNUT CARAMEL SPREAD

6 loafs - 60/65 g each

63 g sugar
64 g glucose
169 g whipping cream
33 g glucose
2 g sea salt flakes
56 g hazelnut paste 100%
46 g unsalted butter
15 g St-Rémy® brandy 60%

Cook sugar and glucose to caramel. Deglaze with warm cream, milk and glucose, cook to boil then stop. Make sure all sugar melted and is around 71-74 Brix total amount at 548 g - 520 g. Cool down to 70°C. Add sea salt, hazelnut paste and butter, blend well. Lastly add in St-Rémy® brandy and keep at chiller.

4. CARAMEL HAZELNUT CRUSH

6 loafs

180 g roasted whole hazelnut
7 g roasted white sesame
106 g sugar
30 g water
1 g sea salt flakes
1 vanilla bean (used)
2 g cocoa butter

Cook water, sugar and vanilla bean to 120°C, stop the heat and crystalize with roasted hazelnut on the medium heat. Add sea salt slowly in the caramel. Once golden caramel, stop the heat and sieve in cocoa butter powder.

5. HAZELNUT ROCHER GLAZE

500 g dark couverture chocolate
60 g cocoa butter
15 g sunflower oil
50 g caramel hazelnut crush

Melt all ingredients and blend in caramel peanut, do not over blend, to need the crush. Use at around 35-40°C while the cake is cold, not frozen.

6. ASSEMBLY

Unmold the cakes. Remove the inside tube then freeze the cakes. When the cakes hardens, fill completely the cavity with hazelnut caramel spread.

Cover the cakes with hazelnut rocher glaze and decorate with diced kalamansi paste.

Sur la vidéo, le cognac Rémy Martin® est à remplacer par le brandy St-Rémy®.