



RÉMY COINTREAU

GASTRONOMIE



CARAMEL CAKE



THE CHEF

Original creation by
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Creative Pastry Chef Debic Europe,
'Passion Pâtisserie' Member,
Belgium

Recipe for 3 cakes of 500 g

1. CAKE DOUGH

- 250 g cane sugar
- 100 g brown sugar
- 270 g Debic Butter
- 2 g coarse salt
- 70 g almond powder
- 350 g eggs
- 225 g Debic Cream 35%
- 160 g dark chocolate 66%
- 65 g cocoa powder
- 270 g flour
- 7 g baking powder

Bring all the ingredients to room temperature. Mix the sugar and butter, salt and almond powder. Mix the eggs with the cream, stir in the preparation. Add the melted chocolate and mix gently. Sift the cocoa powder with the flour and baking powder, mix the mass with a spatula. Fill silicone moulds with the piping bag.

Bake at 160°C for 35-45 minutes. Immediately after baking, punch the cake with the St-Rémy® syrup.

2. ST-RÉMY® SYRUP

- 200 g syrup
- 75 g St-Rémy® brandy 60%

Immediately after baking, punch the cake with the St-Rémy® syrup.

3. CARAMEL

- 210 g sugar
- 45 g glucose
- 40 g Debic Butter
- 300 g Debic Cream 35%
- 50 g sugar (2)
- 10 g agar agar
- 9 g gelatin
- 50 g St-Rémy® brandy 60%

Caramelize the sugar with the glucose until you get a dark brown caramel color. Deglaze with the butter and whipped cream. Bring to the boil. When cooled, add the sugar (2) mixture and agar agar. Bring to the boil and then add the soaked gelatin and the St-Rémy® brandy with a hand blender.

4. ASSEMBLY & FINISHING

Pierce a few holes in the chilled cake, fill them with the smooth caramel mixture with a syringe. Decorate richly with grounded pistachio and chocolate.



Photo credit (dish) : Kasper Van't Hof

COINTREAU



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