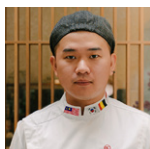




RÉMY COINTREAU

GASTRONOMIE



THE CHEF

Original creation by  
Otto TAY,  
Word Pastry Champion,  
Malaysia



## The Dim Sum

### 1. CREPES

14 crepes ø 24 cm

100 g cake flour  
25 g sugar  
5 g orange zests  
40 g grape seed oil  
35 g melted unsalted butter

120 g whole eggs  
3 g sea salt flakes  
350 g milk  
15 g **The Botanist®**  
gin 60% vol.

Warm the milk to 45°C, add in sugar, zests, oil, butter, salt and eggs. Mix well and add in sieved flour. Follow by **The Botanist® gin**. Blend it well and cook the crepe on a cooking flat pan (non-stick pan) with a diameter of 24 cm.

### 2. CHOUX PASTRY

40 pieces ø 4 cm

125 g milk  
125 g water  
125 g unsalted butter  
5 g sugar  
5 g sea salt

300 g eggs  
162.5 g cake flour  
+/- milk (use for adjust texture)

Boil together milk, water, butter, sugar and salt. Add in flour when boiling and stir the mixture for around 3 minutes. Pour the mixture into the mixer and mix until cool down a bit and start to add in the eggs slowly. Adjust the texture by adding extra warm milk. Pipe on the tray (diameter 4 cm). Spray oil on surface. Bake at 180°C. Open trigger. Around 25 minutes.

### 3. FEUILLETINE BASE

1 piece of 15 g

75 g praline paste 60%  
25 g milk chocolate  
75 g feuilletine  
2 g sea salt flakes

Mix well all together. 1 crepe wrap 15 g. Use as base before place the choux on the crepe.

### 4. MANGO COMPOTE

1 piece of 10 g

10 g mango puree  
20 g passion puree  
66 g atomized glucose

1 vanilla pod  
4 g algin  
20 g icing sugar  
400 g mango cubes  
1 lime zest  
40 g **The Botanist®** gin 60% vol.

Warm all the purees, glucose, vanilla and icing sugar to 40°C, add in algin (mix with 10% of sugar). Bring to boil, stop the heat. Add in mango cubes, zest and **The Botanist® gin**.

### 5. PANDAN KAYA

20 g Pandan leaves  
400 g coconut milk  
8 whole eggs  
300 g sugar  
150 g butter  
4 g sea salt  
160 g whipping cream

Blend the pandan leaves with milk, sieve the mixture. Use slow heat keep stirring. Bring all the ingredients cook to simmering except butter. After 35°C, blend in soft butter.

### 6. PANDAN THE BOTANIST® CHANTILLY

1 piece of 20 g

450 g whipping cream  
135 g Pandan Kaya  
1 vanilla pod  
40 g **The Botanist®** gin 60% vol.

Mix well and whip to medium peak.

## The cocktail: Tom Collins

Sparkling, fruity

Strength:



Difficulty:



For 1 cocktail

### 1. INGREDIENTS

60 ml **The Botanist®** Gin  
30 ml Simple syrup  
Soda water

### 2. PREPARATION

Shake gin, syrup and lemon juice in an iced shaker until lightly frosted. Strain into ice highball glass. Top with Soda water. Garnish with Pandan XLB. Glassware: Highball



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