



RÉMY COINTREAU

GASTRONOMIE

MOUNT GAY
Barbados Rum 1703
EST. 1703

ASIA

THE CHEF

Original creation by
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Recipe for 24 individual ø 7 cm desserts

1. SESAME CRISP

90 g dark sesame seeds
100 g caramel chocolate 35%
40 g cocoa butter
200 g pistachio praliné 70%
215 g hazelnut-almond praliné 65%

Mix pralines, cocoa butter and caramel chocolate, then melt at 45°C. Temper to 26°C before adding the black sesame seeds. Immediately pour into a ganache frame to a thickness of 4 mm. Allow to crystallize at 17°C.

2. SUDACHI MANGO CONFIT

100 g sudachi puree
100 g mango puree
15 g sugar
2 g yellow pectin

Heat the purees. Mix the sugar with the pectin and stir into the purees. Bring to the boil. Keep refrigerated.

3. CHOCOLATE CREAM

350 g 35% cream
300 g milk
5 g salt
60 g sugar
45 g black sesame paste
1 lime (zest)
150 g egg yolks
200 g dark chocolate 55%
200 g milk chocolate 41%
10 g powdered gelatin 220 bloom
50 g water

Hydrate gelatin with water. Prepare custard: bring cream to the boil with milk and salt. Mix egg yolks and sugar. Stir the egg yolk-sugar mixture into the cream and heat to 84/85°C. Melt the gelatin mass and pour through a sieve over the melted chocolates. Emulsify with a hand blender. Add the lime zest and black sesame paste, then blend.

Pour 50 g of the mixture onto a ø 7 cm Silpat® mat. Freeze. Make sure no air bubbles form. By working at a temperature of between 35 and 45°C, your cream will always be smooth, even after defrosting.

4. SUDACHI CREAM

105 g sudachi puree
40 g cream 35%
15 g cream butter
15 g glucose
70 g sugar
215 g eggs
15 g cornstarch
60 g cocoa butter
7 basil leaves

Bring the purée, glucose, cream and butter to the boil. Mix the eggs with the sugar and cornstarch, then gently fold in some of the hot mixture. Return to the pan and boil for 2 minutes. Cool to 45°C before adding the cocoa butter. Blend with an immersion blender until smooth. Add a few fresh basil leaves if desired.

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MOUNT GAY
Barbados Rum 1703

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RÉMY COINTREAU

GASTRONOMIE

5. MOUNT GAY® SUDACHI CUSTARD

350 g milk
50 g sudachi puree
100 g cream 40%
40 g Mount Gay® rum 55%
1 Tahitian vanilla pod
75 g sugar
50 g cornstarch
90 g egg yolks

Prepare a custard: bring the milk, cream, split vanilla pod and half the sugar to the boil. Mix remaining sugar with cornstarch. Add the egg yolks and whisk until the mixture whitens. Combine the two mixtures, then stir in the sudachi puree and Mount Gay® rum.

6. CHOCOLATE CRUNCH & BLACK SESAME CRISP

Part 1:

250 g Isomalt
40 g white chocolate 34%

Melt isomalt over low heat, then stir in melted chocolate. Pour onto Silpat®. Allow to cool before reducing to a powder in the Thermomix. Using a sieve, sprinkle the desired size onto Silpat®.

Part 2:

20 g Nori (red seaweed)
60 g toasted black sesame seeds
20 g smoked Maldon salt

Reduce ingredients to powder in Thermomix, then sprinkle into circles. Bake for 3 minutes at 170°C.

7. ASSEMBLY AND FINISHING

Unmould the chocolate cremeux and cover with a black sesame crisp and a chocolate crunch.

Top with 5 corks of sudachi cream, then the same amount of Mount Gay® sudachi custard.

Finish with a few drops of sudachi mango confit.

Top with a sesame crisp.

