



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	120 g whole eggs
25 g sugar	3 g sea salt flakes
5 g orange zests	350 g milk
40 g grape seed oil	12 g Mount Gay® Rum
35 g melted unsalted butter	55% 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 Mount Gay® Rum. 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	300 g eggs
125 g water	162.5 g cake flour
125 g unsalted butter	+/- milk (use for adjust texture)
5 g sugar	
5 g sea salt	

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 wraps 15 g. Use as base before place the choux on the crepe.

4. CARAMELIZED BANANA

1 piece of 15 g

400 g Golden Banana (cut cube)	20 g Mount Gay® Rum
80 g sugar (caramel)	55% vol.
40 g butter	40 g raisins (soak with Mount Gay® Rum overnight)
½ lemon juice	
1 vanilla pod	

Caramelize lemon juice, vanilla pod and sugar. Add in butter follow by banana slice, flambee with Mount Gay® Rum. Close heat.

5. MOUNT GAY® HOJICHA CREAM

1 piece of 20 g

85 g whipping cream (1)	4 g Hojicha powder
7 g glucose syrup	25 g Mount Gay® Rum
7 g honey	55% vol.
150 g milk chocolate	2 g salt
300 g whipping cream (2)	

Boil cream (1), honey and glucose. Pour gradually the hot mixture into the melted chocolate, salt and Hojicha powder until forming a perfect emulsion. Add the Mount Gay® rum, then gradually the liquid cold (2) mixing with hand blender and reserve to the cooler minimum 6 hours. Whip until soft peak.

The cocktail: El Authentico

Greedy, fresh

Strength :



Difficulty :



For 1 cocktail

1. INGREDIENTS

60 ml Mount Gay® Black Barrel Rum
30 ml Fresh Lime Juice
1 Banana
3 Dashes of Angostura Bitters
22 ml banana liquor

2. PREPARATION

Combine all ingredients in a shaker. Shake vigorously to puree the banana and combine all ingredients. Strain into a coupe glass.