



RÉMY COINTREAU

GASTRONOMIE

THE BOTANIST
ISLAY DRY GIN

I LOVE YOU, A LITTLE, A LOT, ...

THE CHEF

Original creation by
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Recipe for 18 pieces

1. BERGAMOT CONFIT

30 g lemon puree
20 g bergamot puree
3 g bergamot zest
1/4 vanilla bean
1,2 g NH pectin
13 g granulated sugar
6 g **The Botanist® Gin** 60%
6 g silver gelatin (leaves)

Mold the half-spheres tins in white chocolate, set aside in the cold. Boil the lemon puree, bergamot puree and zest. Add pectin, sugar and vanilla. Bring to a boil, add **The Botanist® Gin** and gelatin. Poach in the half-spheres and let take in the refrigerator. Close the sphere with the white chocolate.

2. PECAN GANACHE

250 g pecan praline 60%
20 g milk chocolate 823
40 g dark chocolate 811
20 g cocoa butter

Mold the praline mould with a thin layer of dark chocolate. Mix the pecan praline with the melted chocolates and the melted cocoa butter. Temper. Fill the praline mould with the pecan ganache. Allow to crystallize. Close with the dark chocolate.

3. ASSEMBLY AND FINISHING

PRALINE

Soak the bergamot confit sphere in a thin layer of white chocolate. Sprinkle with Rice Crispy marbles. Place the sphere on a sheet in the freezer. Spray the sphere with yellow cocoa butter between 28 and 30°C.

PETALS

Prepare plastic strips 5 to 6 cm wide. With a paring knife, place the blade on the surface of the tempered white chocolate. To create the petals, place the knife on the plastic. Repeat as many times as necessary.

FINISHING AND ASSEMBLY

Arrange the petals starting from the outside of the support, assemble them with white tempered chocolate. Unmould the pralines, place on a sheet and spray with yellow dye between 28 and 30°C.

Allow to crystallize for 10 minutes at room temperature before placing them in the centre of the petals.