



RÉMY COINTREAU

GASTRONOMIE

THE BOTANIST
ISLAY DRY GIN

TEATIME



THE CHEF

Original creation by
Otto TAY,
Word Pastry Champion,
Malaysia



Recipe for 1 dessert with a diameter of 18 cm for around 6 people

1. ALMOND CRUMBLE

- 50 g unsalted butter
- 50 g brown sugar
- 1 g sea salt flake
- 50 g almond powder
- 42 g cake flour

Mix well all the ingredients into crumble. Spread the mixture onto a baking paper on a baking sheet. Bake at 165°C until golden brown color.

2. ALMOND CRUST FOR TART

- 180 g almond crumble
- 53 g melted butter

Cool down the almond crumble and mix well with melted butter and line in the tart ring with a diameter of 18 cm. Keep in chiller to set. After set, apply thin layer of white chocolate to prevent soggy.

3. MANGO MIXTURE

- 200 g Australian mango
- 0.5 g sea salt flake
- 1 vanilla pod
- 1 lime zest and juice
- 1 fresh passion fruit
- 10 g **The Botanist® gin** 60% vol.
- 1 g gelatin powder
- 6 g water

Cut the mango into small cubes. Mix well with all the ingredients and place into crust tart.

4. PASSION FRUIT GELEE

- 40 g puree passion fruit
- 13 g sugar
- 2 g gelatin powder
- 10 g cold water

Warm up the puree with sugar and add in the gelatine which have already softened in cold water and drained. Pour into rings: ø 2.5 cm = 3 pieces, ø 3 cm = 1 piece, ø 4 cm = 1 piece, ø 4.5 cm = 1 piece

and freeze for 20 minutes.

Place the gelee pieces on the ring with a diameter of 14 cm.

5. CREAM CHEESE MOUSSE

- 108 g cream cheese
- 6 g icing sugar
- 200 g whipped cream
- 3 g gelatin powder
- 18 g water
- 1 lime zest
- 10 g **The Botanist® gin** 60% vol.

Beat the cream cheese with icing sugar till soft. Add in lime zest, **The Botanist® gin** and a small part of whipped cream, beat till smooth. Add in gelatine which have already softened in cold water and drained, followed by whipped cream. Pour into gelee pieces. Freeze for 40 minutes. Unmould and glaze with neutral glaze.

6. CREAM CHEESE CHANTILLY

- 20 g cream cheese
- 15 g icing sugar
- 1 lime juice
- 120 g whipping cream
- 5 g **The Botanist® gin** 60% vol.

Mix all the ingredients and whip till soft peak.

7. ASSEMBLY & FINISHING

Decorate with the cream cheese chantilly and lime zest.

