



RÉMY COINTREAU

GASTRONOMIE

THE BOTANIST
ISLAY DRY GIN

GIN-FIZZ MACARON



THE CHEF

Original creation by
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Recipe for 12 individual macarons

1. MACARON MIXTURE

- 30 g of water
- 120 g of sugar
- 45 g of egg white (1)
- 45 g of egg white (2)
- 240 g of almond powder 50%
- Colorant according to personal taste

Make an Italian meringue (120°C) with water, sugar and egg white (1). Mix egg white (2) with almond powder and colorant, add Italian meringue : the first stage on the mixer and the following two stages by hand with a scraper ('macaronner'). Pipe the macarons on a baking tray covered by a Silpat® and allow to dry for 20 minutes. Cook at 135°C for 17 minutes.

2. LIME MOUSSE

To prepare the day before

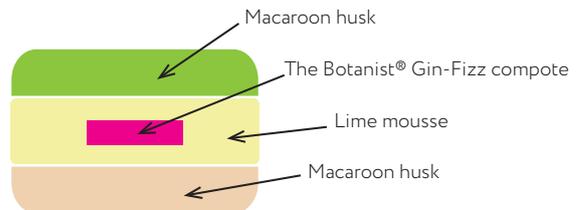
- 200 g unsweetened fresh cream (35% fat)
- 60 g of lime puree
- The zest of half lime
- 3 g of trimoline
- 3 g of glucose
- 20 g of white chocolate
- 8 g of gelatin mass (1,3 g of gelatin powder + 6,7 g of water)

Heat half of cream with the zest and lime puree, glucose and trimoline. Pour onto the chocolate and gelatin. Add the rest of the cold cream and mix. Leave to brew for 24 hours. Whisk the mixture.

3. THE BOTANIST® GIN-FIZZ COMPOTE

- 90 g of raspberry compote
- 15 g of gelatin mass (2,5 g of gelatin powder + 12,5 g of water)
- 16 g of The Botanist® gin 60 % Vol.

Heat the raspberry compote. To the boil, off the heat, add gelatin and The Botanist® Gin. Pour in Flexipan® mould. Freeze.



COINTREAU

RÉMY MARTIN
COGNAC FINE CHAMPAGNE

MOUNT GAY
Barbados Rum EST. 1703

ST-RÉMY

PORT CHARLOTTE

THE BOTANIST
ISLAY DRY GIN

METAXA®

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