



RÉMY COINTREAU

GASTRONOMIE

THE BOTANIST
ISLAY DRY GIN

KISS

THE CHEF

Original creation by
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Recipe for 50 pieces

1. CRESCENT DOUGH

1 000 g flour T45
420 g water
50 g eggs
100 g sugar
45 g fresh yeast
18 g salt
20 g honey
70 g hazelnut butter
500 g Debis crescent butter

Knead the ingredients at a temperature as cold as possible: 5 minutes in 1st speed then 8 minutes in 2nd speed. Forme a ball tightened enough and cover with a sheet of plastic wrap for 30 minutes. Then fold the dough and form again a ball. Stand for 15 minutes. Fold for a second time the dough and press it onto one-half of the sheet (60 x 40 cm). Store the covered sheet in the freezer for 2 hours, then in the fridge for 12 hours (2 to 4°C). The dough is ready to use.

Roll out the dough, then the butter to a 8 mm thickness and place the butter in the middle. Give a double turn (x 4) then a simple turn (x 3). Lamine the dough to the desired width, then paste thin pieces of red dough on top before laminating to a 2.5 mm thickness.

2. RED CRESCENT DOUGH

1 000 g flour T45
420 g water
50 g eggs
100 g sugar
45 g fresh yeast
18 g salt
20 g honey
70 g hazelnut butter
500 g Debis crescent butter
QS Red food coloring

The preparation is identical to that of neutral crescent dough. Lamine the dough to a 2/3 mm thickness. With a sharp knife, cut strips about 1 cm wide and stick them on the neutral dough.

3. ALMOND CREAM

200 g Debic Cake butter
140 g sugar
66 g almond paste
150 g eggs
200 g almond powder 100%
100 g pastry cream

Mix the sugar with almond paste. Add the soft butter in two parts while mixing. Incorporate the eggs, alternating with the almond powder, finally the pastry cream (at room temperature). Roll out to a +/- 1 cm thickness on a lined baking sheet. Bake in the oven at 180°C for 15 minutes. Cut and freeze quickly to facilitate the cut into 6 x 1.5 cm bars. Store in the freezer.

4. RASPBERRY JELLY

424 g raspberry puree
21 g sugar syrup
20 g The Botanist® Gin 60%
15 g gelatin powder
75 g water

Soak gelatin powder in water and keep cold. Heat the puree with syrup to 80°C. Add the gelatin mass and mix quickly. Let cool before adding The Botanist® gin then mix to obtain a smooth dough.

5. SUPER BRIGHT SYRUP

100 g water
200 g sugar
100 g glucose

Boil the ingredients and let cool.

6. ASSEMBLY AND FINISHING

Cut the dough into 6 x 14 cm rectangles. Place a bar of frozen cooked almond cream (6 cm long) on a rectangle and roll tightly. Moisten the last edge of the dough so that it adheres well. Place the dough, closing downwards, in a greased cube mold (6 x 6 cm) and let rise for 2 hours at 28°C. Bake in the oven at 165°C for 15-20 minutes.

Immediately after cooking, unmold and brush with syrup, then cook for 3 minutes. Let cool. Make two small openings on the bottom with a tip and fill with raspberry jelly.