



RÉMY COINTREAU

GASTRONOMIE

THE BOTANIST
ISLAY DRY GIN

TROPICAL

THE CHEF

Original creation by
Tanguy Coelis,
Pâtisserie Manus,
Brasschaat, Belgium



Recipe for 4 pieces - ø 15 cm

1. COCONUT DACQUOISE

185 g icing sugar
115 g grated coconut
75 g grinding 50/50
225 g egg whites
75 g sugar

Beat the whites with the sugar. Add the dry, sifted ingredients to the meringue. Pipe the dacquoise in circles (15 cm ø) and bake at 180°C for 20 minutes.

2. CRISP STREUSEL

80 g cream butter
80 g brown sugar
0,5 g fleur de sel
100 g grinding 50/50
80 g flour

Quickly combine the ingredients with a blender. Cover and refrigerate for 2 hours. Roll out to 2 mm thick and cut 14 cm diameter circles with a ring. Bake at 160°C for 15 minutes.

3. PASSION FRUIT MANGO CREAMY

125 g whole milk
125 g cream (35% fat)
50 g egg yolks
25 g sugar
50 g trimolin
6 g gelatin powder
24 g water
200 g mango puree
50 g passion fruit puree
240 g Velvet white chocolate
40 g passion fruit powder
170 g cream butter

Heat cream, milk, sugar, trimolin and egg yolks to 84°C (Anglaise). Add the melted gelatin mass and pour over the melted white chocolate (45°C). Stir in the passion fruit powder and purees, mix and let cool to 40°C. Finally add the butter gently with the hand blender.

4. TROPICAL JELLY A

14 g crystallized sugar
5 g agar
150 g apricot puree
150 g pineapple puree
12 g fresh ginger
25 g The Botanist® gin 60%

Combine ingredients except Gin and bring to a boil. Let cool before adding The Botanist® Gin. Refrigerate.

5. TROPICAL JELLY B

250 g tropical jelly A
100 g neutral jelly
400 g fresh pineapple cubes
S.Q. fresh mint

Mix the tropical jelly A with neutral jelly. Add pineapple cubes and mint leaves. Mix and set aside.

6. ASSEMBLY AND FINISHING

Place the cooked streusel base in the bottom of the dacquoise circles. Fill with creamy, let set before covering with tropical jelly B.