



RÉMY COINTREAU

GASTRONOMIE

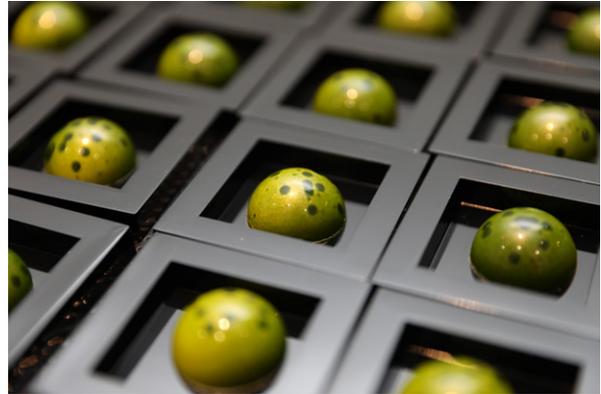
"Iles du Vent"

MOJITO



THE CHEF

Original creation by
Nicolas PIEROT,
International Consultant Pastry Chef



1. ILES DU VENT MOJITO GANACHE

65 g fresh cream
 8 g inverted sugar
 11 g fresh mint
 3 g lime zests
 29 g dry butter 82%
 17 g sorbitol
 12 g dextrose
 43 g lime juice
 16 g cocoa butter
 231 g white chocolate 34%
 20 g Iles du Vent rum 54%
 Total weight: 455 g

In a saucepan, place cream, inverted sugar and boil to 80°C.
 Off the heat, add fresh mint, previously minced, and fresh lime zests. Let infuse for 10 minutes.
 Cover with cling film to preserve the flavours.
 In a second saucepan, place butter, sorbitol and dextrose.
 Filter the infusion and pour it in the second mixture. Then, rectify the weight by adding some cream.
 Heat, add fresh lime juice.
 When the temperature of the mixture is 80°C, pour it on the cocoa butter and white chocolate, previously mixed.
 Mix the preparation. When the temperature doesn't exceed 35°C, add Iles du Vent rum, mix again.
 Pour into a pastry bag.
 Let cool to 28/29°C.

2. GOLD GREEN SPRAY

100 g cocoa butter
 7 g yellow colour
 3 g green colour
 1 g gold colour
 Total weight: 111 g

Melt cocoa butter to 50-55°C. Add colours and mix together.
 Let cool to 28-29°C before spray.

3. ASSEMBLY

Fill the shells previously decorated, leaving 2 mm high edge.
 Let crystallise at least 24 hours to 17°C.
 Make the opturation: put a thin layer of crystallised chocolate on ganache to close the chocolates.
 Put a paper sheet or cardboard on mould, then overturn it to unmould the chocolates.
 Tap on mould, then remove the mould.

COINTREAU



MOUNT GAY
Est. 1703 Barbados Rum



PORT CHARLOTTE

THE BOTANIST
ISLAY DRY GIN

METAXA



Jacobsen

Père MAGLOIRE