



RÉMY COINTREAU

GASTRONOMIE

THE BOTANIST
ISLAY DRY GIN

SUDACHI

THE CHEF

Original creation by
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Recipe for 12 individual desserts

1. SUDACHI CREAM

4 g gelatine powder
20 g water
150 g sudachi puree
50 g cane sugar (1)
250 g eggs
42 g cane sugar (2)
112 g 32% white chocolate
62 g cream butter
62 g mascarpone

Soak the gelatine with the water. Bring the sudachi puree to the boil with the cane sugar (1). Mix the eggs with the cane sugar (2). Gently mix half the hot sudachi puree with the eggs, then the other half. Bring to the boil and stir in the gelatine mass. Pour over the chocolate through a sieve. Emulsify with an immersion blender. Leave to cool to 40°C. Add the softened butter and mascarpone and blend until smooth and creamy.

2. MARZIPAN SPONGE CAKE

190 g 50/50 almond paste
65 g eggs
120 g egg yolks
70 g icing sugar
170 g egg whites
70 g sugar
100 g flour
0,5 g lemon zest
0,5 g lime zest
57 g cream butter

Melt the butter with the zest. Prepare the marzipan: heat the almond paste in the microwave, then using a mixer fitted with

the whisk attachment, gradually combine it with the eggs and yolks. Add the icing sugar and whisk until frothy. Meanwhile, beat the egg whites with the sugar and fold into the marzipan using a spatula. Add the flour and then the melted butter. Spread on a baking tray (60 x 40 cm) to a height of 1 cm. Bake at 180°C for 15 minutes.

3. JELLY WITH GINGER BEER

125 g ginger beer
3,3 g gelatine powder
16,5 g water
14 g The Botanist® Gin 60%

Heat half the beer. Stir in the gelatine previously melted in the water, then the rest of the beer and The Botanist® gin. Fill hemispherical silicone moulds and freeze.

4. GREEN SPRAY

250 g 32% white chocolate
125 g cocoa butter
QS green food coloring

Mix the ingredients. Set aside.

5. ASSEMBLY & FINISHING

Pour the sudachi cream into the Cointreau® silicone moulds. Press in the ginger beer jelly insert. Seal with the marzipan sponge cake. Spray thickly with the green spray.