

GASTRONOMIE

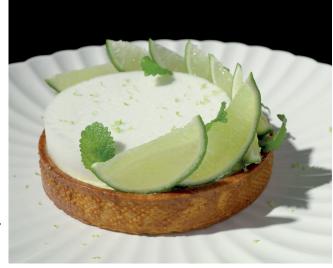


# **MOJITO TART**



THE CHEF

Original creation by Manuel et Alexis BOUILLET, Consultants Pastry Chefs Twin's Creative Lab, Taïwan



Recipe for 3 tartlets

#### 1. SWEET DOUGH

221 g T55 flour 56 g almond powder 56 g icing sugar 2 g fine salt 113 g butter 47 g eggs Total weight: 500 g

Mix all dry ingredients, then add eggs.
Spread to a thickness of 2.5/3 mm.
Spray a thin layer of oil into 12 cm circles, then cut a strip and a base to fill each circle.

Pre-bake at 150°C for approx. 20 minutes.

## 2. MOJITO MARSHMALLOW

109 g water

1.2 g lime zest

1.6 g chopped mint

76 g sugar

50 g gelatin mass x6

43 g lemon or lime juice

20 g Mount Gay® rum 55% vol.

Total weight: 300 g

Infuse mint and lime in hot water. Cover with cling film and infuse for 10 to 15 minutes. Strain. Correct water weight to original weight.

Dissolve sugar and gelatin in infusion. Add lemon juice. Below 40°C, add Mount Gay® rum and chill for several hours until set. Soften marshmallow in food processor, then whip for 10-15 minutes. Spray 9 cm circles with oil. Poach the marshmallow in the circles until halfway up. Place in freezer.

#### 3. LIME MIRLITON

16 g almond powder

56 g sugar

8 g corn starch

39 g eggs

11 g melted butter

1.6 g lime zest

39 g lime juice

Total weight: 170 g

Mix all powders together. Add eggs and melted butter, then lime zest and juice. Allow to harden.

## 4. MOJITO CREAM

87 g cream

68 g milk

1.6 g lime zest

1.2 g fresh mint

28 g sugar

35 g egg yolks

16 g gelatin mass

16 g butter

16 g Mount Gay® rum 55% vol.

Total weight: 270 g

Infuse mint and lime in hot cream and milk for 10-15 minutes. Strain and recalculate liquids to their original weight. Add half the sugar. Mix the remaining sugar with the yolks. Make a custard at 85°C. Add gelatin mass. Cover with cling film and chill in the fridge to 35/40°C. Add Mount Gay® rum and butter, then blend.

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## 5. ASSEMBLY & FINISHING

Sweet dough, 2.5 mm thick, 12 cm ø circle

50 g lime mirliton

80 g mojito cream

55 g mojito marshmallow, 9 cm ø circle

Q.S. lime zest

Q.S. lime wedges

Q.S. mint leaves

Gold the tart shell. Pour 50 g of mirliton per pre-baked tart base. Bake at 160°C for 12 to 14 minutes.

Pour Mojito cream up to the top. Leave to harden in the fridge.

Place a Mojito marshmallow disk on each tart.

Decorate with lime wedges and a few mint leaves. Sprinkle with lime zest.

