



RÉMY COINTREAU

GASTRONOMIE

MOUNT GAY
Barbados Rum 1703
EST.

MOJITO TART



THE CHEFS

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



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.

