



RÉMY COINTREAU

GASTRONOMIE

**MOUNT GAY**  
Barbados Rum 1703  
EST.

## EXOTIC CHEESECAKE



THE CHEF

Original creation by  
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Recipe for 20 individual desserts (100 g)

### 1. EXOTIC JELLY WITH MOUNT GAY® RUM

300 g exotic fruit purée  
100 g water  
5 g citric acid  
125 g sugar (1)  
8 g NH pectin  
250 g sugar (2)  
15 g Mount Gay® rum 55%  
Total weight: 803 g

Heat the purée, water, and citric acid. Add the sugar mixture (1) and pectin. Bring to a boil. Add the sugar (2). Boil again. Allow to cool to 40°C before adding the Mount Gay® rum.

### 2. CHEESECAKE

180 g sugar  
150 g fresh eggs  
30 g T45 flour  
630 g Philadelphia  
35 g pasteurized egg yolks  
70 g passion fruit purée  
Total weight: 1 095 g

Reduce the passion fruit purée by 50%. Mix all the ingredients together. Pour into mini cheesecake cylinder Flexipan molds. Bake at 90°C for 25 minutes. Once cooked, place the crisp on top.

### 3. MOUNT GAY® COCONUT CREAM

230 g liquid cream  
30 g gelatin mass  
250 g sweet coconut purée  
10 g Mount Gay® rum 55%  
Total weight: 520 g

Dissolve the gelatin in the warm coconut purée. Add the Mount Gay® rum and cold cream, then blend everything together.

### 4. CHEESECAKE CRISP

900 g cooked sponge crumbs  
255 g 34% white chocolate  
45 g feuillantine  
15 g cocoa butter  
Zest of one lime  
30 g grape seed oil  
Total weight: 1 245 g

Heat the crumbs in the oven. Melt the chocolate and cocoa butter. Add the feuillantine. Mix everything together using the paddle attachment. Recipe for one baking sheet: 1 200 g.

### 5. CRISPY CHEESECAKE SPONGE DOUGH

300 g butter  
390 g T45 flour  
3 g salt  
12 g baking powder  
120 g pasteurized egg yolks  
210 g sugar  
Total weight: 1 035 g

Knead all the ingredients together. Spread out into a crumble, making sure the pieces are not too large. Bake at 170°C for 25 minutes.

### 6. ASSEMBLY

Turn the crisp-cheesecake upside down. Sprinkle the crumble over the sides. Cover the top with jelly, then pipe on the coconut cream.

