



RÉMY COINTREAU

GASTRONOMIE

MOUNT GAY
Barbados Rum 1703
EST.

EXOTIC CHEESECAKE



THE CHEF

Original creation by
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Recette pour 20 desserts individuels (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.

