



RÉMY COINTREAU

GASTRONOMIE

THE BOTANIST
ISLAY DRY GIN

TEATIME



THE CHEF

Original creation by
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Word Pastry Champion,
Malaysia



Recette pour 1 gâteau de 18 cm de diamètre

1. ALMOND CRUMBLE

- 50 g unsalted butter
- 50 g brown sugar
- 1 g sea salt flake
- 50 g almond powder
- 42 g cake flour

Mix well all the ingredients into crumble. Bake at 165°C until golden brown color.

2. ALMOND CRUST FOR TART

- 180 g almond crumble
- 53 g melted butter

Cool down the almond crumble and mix well with melted butter and line in the tart ring with a diameter of 18 cm. Keep in chiller to set. After set, apply thin layer of white chocolate to prevent soggy.

3. MANGO COMPOTE

- 200 g Australian mango
- 0.5 g sea salt flake
- 1 vanilla pod
- 1 lime zest and juice
- 1 fresh passion fruit
- 10 g **The Botanist® gin** 60% vol.
- 1 g gelatin powder
- 6 g water

Cut the mango into small cubes. Mix well with all the ingredients and place into crumble tart.

4. PASSION FRUIT GEELE

- 40 g puree passion fruit
- 13 g sugar
- 2 g gelatin powder
- 10 g cold water

Warm up the puree with sugar and add in the gelatine solution. Pour in to ring: ø 2.5 cm = 3 pieces - ø 3 cm = 1 piece - ø 4 cm = 1 piece - ø 4.5 cm = 1 piece

5. CREAM CHEESE MOUSSE

- 108 g cream cheese
- 6 g icing sugar
- 200 g whipped cream
- 3 g gelatin powder
- 18 g water
- 1 lime zest
- 10 g **The Botanist® gin** 60% vol.

Beat the cream cheese with icing till soft. Add in lime zest, **The Botanist® gin** and a small part of whipped cream, beat till smooth. Add in gelatin solution followed by whipped cream. Pour into ring 14 cm.

6. CREAM CHEESE CHANTILLY

- 20 g cream cheese
- 15 g icing sugar
- 1 lime juice
- 120 g whipping cream
- 5 g **The Botanist® gin** 60% vol.

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Mix all the ingredients and whip till soft peak.

7. ASSEMBLY

