



RÉMY COINTREAU

GASTRONOMIE

THE BOTANIST  
ISLAY DRY GIN

## GIN-FIZZ MACARON



THE CHEF

Original creation by  
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Waterloo, Belgium



Recipe for 12 individual macarons

### 1. MACARON MIXTURE

30 g of water  
120 g of sugar  
45 g of egg white (1)  
45 g of egg white (2)  
240 g of almond powder 50%  
Colorant according to personal taste

Make an Italian meringue (120°C) with water, sugar and egg white (1). Mix egg white (2) with almond powder and colorant, add Italian meringue : the first stage on the mixer and the following two stages by hand with a scraper ('macaronner'). Pipe the macarons on a baking tray covered by a Silpat® and allow to dry for 20 minutes. Cook at 135°C for 17 minutes.

### 2. LIME MOUSSE

To prepare the day before

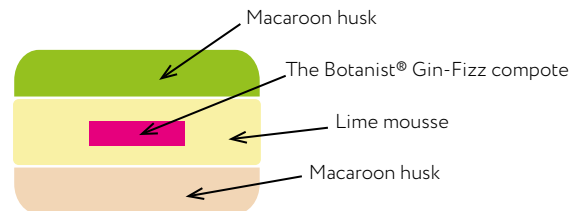
200 g unsweetened fresh cream (35% fat)  
60 g of lime puree  
The zest of half lime  
3 g of trimoline  
3 g of glucose  
20 g of white chocolate  
8 g of gelatin mass (1,3 g of gelatin powder + 6,7 g of water)

Heat half of cream with the zest and lime puree, glucose and trimoline. Pour onto the chocolate and gelatin. Add the rest of the cold cream and mix. Leave to brew for 24 hours. Whisk the mixture.

### 3. THE BOTANIST® GIN-FIZZ COMPOTE

90 g of raspberry compote  
15 g of gelatin mass (2,5 g of gelatin powder + 12,5 g of water)  
16 g of The Botanist® gin 60 % Vol.

Heat the raspberry compote. Off the heat, to the boil, add gelatin and The Botanist® Gin. Pour in Flexipan® mould. Freeze.



COINTREAU

REMY MARTIN  
COGNAC THE COMPANYY

MOUNT GAY  
Barbados Rum 1703

ST-RÉMY

PORT CHARLOTTE

THE BOTANIST  
ISLAY DRY GIN

METAXA

"Iles du Vent"

Jacobsen

DISC  
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