



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

THE BOTANIST
ISLAY DRY GIN

GIN TONIC LOG

THE CHEF

Original creation by
Niek Bossaert,
Kortrijk, Belgium

Recipe for 2 x 59 cm logs



1. SPONGE CAKE

320 g TPT Parisien extra grind
200 g eggs
48 g egg yolks
200 g egg whites
120 g sugar
120 g T45 flour
5 g albumin

Whisk together the eggs, egg yolks and grind. Mix the albumin with the egg whites and leave to stand for 5 minutes. Add the sugar and whisk until you have a frothy meringue. Combine the 2 mixtures and fold in the sifted flour using a Maryse. Spread onto a 60 x 40 cm baking tray. Bake at 220°C for 12 minutes.

2. LIME SPONGE CAKE WITH OLIVE OIL

360 g eggs
560 g sugar
67 g lime zest
160 g olive oil
385 g T45 flour
8 g baking powder
250 g cream (35% fat)

Beat the eggs with the sugar and zest until frothy. Stir in the olive oil, then the sifted flour and baking powder, and finally the semi-whipped cream. Spread onto a 60 x 40 cm baking tray. Bake at 180°C for 12 minutes.

3. KALAMANSI BITTER ORANGE INFUSION

350 g kalamansi puree
350 g orange and bitter orange puree
35 g sugar
1 Tahiti vanilla pod
5 mint leaves
5 coriander seeds
2 g liquorice

Heat the purees. Add the spices and leave to infuse for 30 minutes.

4. BITTER ORANGE KALAMANSI CREAM

600 g kalamansi bitter orange infusion
60 g Cointreau® 60%
20 g gelatine powder
120 g water
400 g eggs
475 g sugar
500 g creamy butter

Heat the infusion with the sugar, without bringing to the boil. Gently mix half the infusion with the beaten eggs, then stir in the rest. Prepare a custard at 82°C. Remove from the heat and strain through a sieve. Dissolve the gelatine mass in the hot mixture and leave to cool to 30°C. Add the butter in pieces. Using a hand blender, blend to a smooth cream. Add the Cointreau® and blend again. Pour into a 60 x 40 cm frame and freeze.

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5. CITRUS INFUSION

300 g citrus soft drink
1 lime zest
1 lemon zest
1 grapefruit zest
1 orange zest
1 stalk lemongrass
2 g fresh mint
2 g liquorice
1 Tahiti vanilla pod
7 g coriander
2 g juniper

Heat the citrus soft drink. Add the ingredients and leave to infuse for 24 hours.

6. GIN AND TONIC MOUSSE

250 g citrus infusion
6 g gelatine powder
30 g water
500 g cream (35% fat)
50 g sugar
60 g **The Botanist® Gin** 60%

Soak the gelatine with the water. Dissolve the gelatine mass in the citrus infusion previously heated with the sugar. Add **The Botanist® Gin**. Leave to cool to 32-35°C before adding the lightly whipped cream. Use immediately.

7. YUZU CARAMEL CRISP

800 g pailleté feuilletine
800 g almond praline 50%
650 g Zephyr caramel 35% chocolate
10 g yuzu powder
7 g Maldon salt

Melt the chocolate at 50°C. Stir in the salt and yuzu powder, then the almond praline and finally the feuilletine. Spread on a 60 x 40 cm baking sheet. Leave to crystallise in the fridge. Cut into 7 x 59 cm strips.

8. ASSEMBLY & FINISHING

Line the inside of a mould (17 x 59 cm log mould) with sponge cake.

Fill with approximately 600 g of gin and tonic mousse.

Place the frozen strips of bitter orange kalamansi cream (6 cm x 59 cm).

Spread with a second layer of gin and tonic mousse (+/- 300 g).

Cover with a lime and olive oil sponge cake and a final layer of gin and tonic mousse (100 g).

Top with the yuzu caramel crisp.

Decorate with a Christmas theme.

