



RÉMY COINTREAU

GASTRONOMIE



THE CHEF

Original creation by
Manuel BOUILLET,
Consultant Pastry Chef,
Twin's Creative Lab, Taiwan

Recipe for 12 pieces

1. BABA DOUGH

302 g of flour T55
18 g of sugar
5 g of dry yeast
139 g of cold water
6 g of salt flower
139 g of whole eggs
91 g of melted butter

Mix the flour, sugar and dry yeast. Dissolve the salt in the cold water, then add the liquid into the powders. Start mixing, then add half of the eggs before finishing slowly with the rest. Keep mixing until the dough is elastic. Incorporate the melted butter (no hot). Final temperature should be around 24°C. Proof in the mixing bowl at 27°C for around 45 minutes until it doubles of volume. Pipe into 4 cm hemispheres.

2. MOJITO BABA SYRUP

475 g of water
2,8 g of lime zests
2,8 g of fresh mint
4,7 g of dried vanilla beans
119 g of brown sugar
112 g of Mount Gay® rum 55% vol.
84 g of gelatin mass x6

Infuse the lime zests, mint and vanilla in the hot water for 15 minutes. Strain, add brown sugar and boil. Chill to 40/45°C. Add the gelatin mass, then the Mount Gay® rum. Use at 40/45°C to soak the Babas.

3. MOJITO CHEESE COTTAGE CHANTILLY

132 g of Cottage cheese
132 g of heavy cream (1)
132 g of heavy cream (2)
4 g of lime zests
2 g of fresh mint
36 g of brown sugar
20 g of gelatin mass x6
41 g of Mount Gay® rum 55% vol.

Mix together the Cottage cheese and heavy cream (1). Infuse lime zests and mint in the hot heavy (2) for 15 minutes. Strain then adjust to the original weight of the cream. Add gelatin mass, brown sugar, Mount Gay® rum. Combine those two preparations and mix. Chill and whisk.

4. MOUNT GAY® LIME JELLY

94 g of water
27 g of lime juice
5 g of sugar
1,6 g of agar agar
32 g of gelatin mass x6
40 g of Mount Gay® rum 55% vol.

Add sugar and agar agar in the water and lime juice, then bring to a boil. Add gelatin mass and Mount Gay® rum. Cast thin on a sheet pan. Chill in the fridge and cut at 9 cm in diameter.

5. ASSEMBLY

Spread some white chocolate between two guitar sheets. Cut some 8.5 cm round shapes, then drill a hole in the center with a 9 mm pipe tip. Let crystallize. Soak the 4 cm hemisphere babas, then drain the excess of syrup. Freeze. In a 6 cm hemisphere molds, pipe the Mojito Chantilly, then insert the froze Babas. Smooth nicely the top and freeze. Unmould, then span the center with a metal straw. Drop on top of the chocolate sheet. Cut some 9 cm round shapes out of the Mount Gay® jelly, then place on the dome. Grate some lime zest on top of the jelly. Pour your usual recipe of Mount Gay® Mojito in the cup, then cover with the Caketail (the edge can be covered beforehand with glucose to ensure the placement of the chocolate sheet). Finalize with a straw, a slice of lime and a fresh mint leave.

