RÉMY COINTREAU

GASTRONOMIE

MOUNT GAY Barbados Rum EST. 1703

SUN CHOCOLATE

INDIVIDUAL VEGAN CHOCOLATE-MANGO DESSERT



THE CHEF

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AI MODIFIED

Recipe for 12 individual cylindrical pieces (H4 and D8)

1. VEGAN CHOCOLATE MOUSSE

250 g almond milk
15 g sugar
10 g cornstarch
328 g 70% dark chocolate
397 g vegetable cream
Total weight: 1 000 g

Bring the almond milk, sugar, and cornstarch to a boil. Pour over the chocolate. Cool to 32°C before folding in the whipped cream.

2. VEGAN BISCUIT

80 g grape seed oil
150 g soy milk
520 g plant-based yogurt
70 g cocoa powder
400 g cornstarch
15 g baking powder
250 g icing sugar
10 g salt
Total weight: 1 495 g/sheet

Combine the oil, soy milk, and yogurt. Gradually stir in the dry ingredients, which have been sifted beforehand. Spread the batter onto a Coma baking sheet lined with parchment paper. Bake at 170°C for 14 minutes.

3. DECOR: MANGO CONFIT

450 g mango purée
1/2 vanilla pod
40 g sugar
5 g NH pectin
5 g Mount Gay® rum 55%
Total weight: 500 g

Bring the purée to a simmer with the vanilla. Stir in the sugar-pectin mixture. Bring to a simmer again and add the Mount Gay® rum. Blend.

4. VEGAN CHOCOLATE GLAZE

405 g water
150 g sugar (1)
150 g glucose syrup
7 g agar-agar
10 g X58 pectin
60 g sugar (2)
120 g cocoa powder
10 g grape seed oil
3 g semi-fluid lecithin
Total weight: 915 g

Heat the water, sugar (1), and glucose syrup to 85°C. Add the mixture of agar-agar, pectin and sugar (2). Boil for 2 minutes. Stir in the cocoa powder and blend. Strain through a sieve, then add the oil and lecithin. Blend again and set aside.

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5. VANILLA MANGO COMPOTE

670 g diced mango
2 vanilla pods
10 g yuzu purée
230 g mango purée
36 g inverted sugar syrup
5 g NH pectin
21 g sugar
30 g Mount Gay® rum 55%
Total weight: 1 002 g

Cook the mango cubes with the vanilla. Simmer the purees with the sugar syrup. Add the pectin-sugar mixture. Pour over the purées. Add the Mount Gay® rum. Mix everything well and pour into the mold.

6. ASSEMBLY

