



RÉMY COINTREAU

GASTRONOMIE

THE BOTANIST  
ISLAY DRY GIN

## LOG: AMARILLO



THE CHIEF

Original creation by  
Joost ARIJS,  
Best Chocolatier maker of Flanders 2019  
Pâtisserie & Chocolaterie, Gand, Belgium



Interior for 7 pieces of 58 cm in length - Mousse for 2 pieces of 58 cm in length

### 1. OLIVE OIL SPONGE

On a baking sheet: 60 x 40 cm  
225 g eggs  
100 g brown sugar  
100 g sugar  
75 g Debic 'Tenue & Foisonnement' cream  
75 g milk  
82 g almond powder Ranson  
195 g flour  
7,5 g baking powder  
4 g speculoos spices  
180 g olive oil

Whisk the eggs with the sugars. Sieve the dry ingredients. Combine the Debic cream with the milk and the olive oil previously mixed, in the whisked eggs. Add the dry ingredients. Spread on a 60 x 40 cm baking sheet. Bake to 180°C for 10 minutes.

### 2. EXOTIC CREMEUX

On a frame: 60 X 40 cm  
770 g Les vergers Boiron spicy mango puree  
385 g Les vergers Boiron passion fruit puree  
385 g Les vergers Boiron kalamansi puree  
385 g Les vergers Boiron banana puree  
515 g egg yolks  
640 g eggs  
515 g sugar  
640 g 'Debic Crème' butter  
43 g gelatine powder  
215 g water

Combine the water with the gelatine powder and let sit in the refrigerator. Heat the purees with the yolks, the eggs and the sugar until 85°C. Add the gelatine mass and dissolve it. Let cool to 40°C and add the butter, cooled at room temperature. Mix.

### 3. CITRUS COULIS WITH THE BOTANIST® GIN

On a frame: 60 x 40 cm  
95 g Les vergers Boiron spicy mango puree  
525 g Les vergers Boiron passion fruit puree  
95 g Les vergers Boiron bergamot puree  
150 g Les vergers Boiron coconut puree  
2 vanilla pods  
27,5 g The Botanist® gin 60% vol.  
135 g sugar  
12,5 g powder gelatine  
62,5 g water

Mix the water with the gelatine powder and let sit in the refrigerator. Heat the purees with the vanilla pods and The Botanist® gin to 85°C. Remove the vanilla pods and add the gelatine mass. Mix well.

### 4. CRUNCHY BASE

935 g brown sugar  
935 g Debic Constant dairy butter  
625 g Ranson toasted slivered almonds  
185 g puffed rice  
60 g flour  
3 g salt flower  
188 g Callebaut® cocoa powder

Combine all the ingredients to obtain a homogenous mass. Roll out the dough between two Silpat®. Bake to 180°C for 15 minutes. Cut and spray cocoa powder.

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COINTREAU



MOUNT GAY®  
Est. 1703 Barbados Rum

ST-RÉMY

PORT CHARLOTTE

THE BOTANIST  
ISLAY DRY GIN

METAXA®



Jacobsen®

Père MAGLOIRE®



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## 5. CARAMELIZED CHOCOLATE MOUSSE

180 g sugar  
1 g salt flower  
670 g Debic 'Tenue & Foisonnement' cream (1)  
130 g egg yolks  
630 g Callebaut® Arriba Milk chocolate origin 39% of cocoa  
210 g Callebaut® Brazil chocolate origin 66,8% of cocoa  
26 g Callebaut® Power chocolate 80, 80% of cocoa  
1090 g Debic 'Tenue & Foisonnement' cream

Cook the Debic cream (1) with the salt flower. Caramelize the sugar and let reduce with cooked cream. Make an English cream (85°C) with the yolks and the caramel, and pour over the chocolates. Mix to emulsify. Cool to 30°C and add the slightly whipped Debic cream (2).

## 6. YELLOW ICING

180 g sugar  
180 g glucose  
90 g water (1)  
120 g Debic Vegetop  
14 g gelatine powder  
70 g water (2)  
120 g Callebaut® milk chocolate 823, 33,6% of cocoa  
60 g Callebaut® Velvet white chocolate, 33,1% of cocoa  
Yellow and red colorings

Combine the water (2) with the gelatine powder and let sit in the refrigerator. Heat the sugar with the glucose and the water (1) to 103°C. Pour over the chocolates and the gelatine mass. Leave to stand for a night in the refrigerator. Use the icing to 35°C.

## 7. ASSEMBLY AND FINISHING

Put the sponge in a fram. Pour the exotic cremeux over the sponge, place in the freezer. When the cremeux is hard, add the coulis. Cut strips of 5,5 cm in length.

Dose the chocolate mousse in the moulds and put the frozen strips in the mousse. Close with the crunchy base. Place in the freezer. Apply the logs with the icing and cut in 3 pieces of 19 cm in length. Decorate with small slabs of chocolate.

