



# RÉMY COINTREAU

GASTRONOMIE

THE BOTANIST  
ISLAY DRY GIN

## DELICACY



THE CHEF

Original creation by  
Camille CHENG,  
Pastry Chef,  
Escape from Paris, Taipei, Taiwan



Recipe for a dessert with a diameter of 12 cm

### 1. SUGAR DOUGH

80 g butter  
50 g icing sugar  
17 g almond powder  
0.3 g salt  
27 g eggs  
133 g flour T55

- Sand together butter, icing sugar, flour T55, almond powder and salt.
- Add the eggs and mix well all together.
- Rest the dough in the fridge.
- Lamine in 3 mm and freeze it.
- Cut the sugar dough into desired size and bake at 155°C for 15 minutes.

### 2. JOCONDE ALMOND SPONGE

245 g egg whites  
292 g sugar (A)  
292 g almond powder  
93 g flour T55  
5 g corn starch  
3 g salt  
420 g eggs  
58 g sugar (B)  
52.5 g butter

- Whisk egg whites with sugar (A) until stiff peak. On a separate bowl, whisk eggs with the sugar (B).
- Pour the mix of eggs / sugar over the mix of egg white /sugar.
- Add the mix of flour, corn starch, almond powder and salt already sifted. Stir delicately with a Maryse.
- Finish by the melted butter at 70°C. Scale 700 g per tray 60 X 40 cm, bake at 165°C for 15 minutes.

### 3. STRAWBERRY SYRUP WITH THE BOTANIST®

100 g strawberry IQF  
10 g sugar  
10 g The Botanist® gin 60% vol.

- Mix the strawberry IQF and sugar, place in a vacuum seal bag.
- Cook in an oven at 85°C for 1 hour, 100% steam.
- Strain the juice from the mixture, add The Botanist® when it's under 40°C.

### 4. FRESH STRAWBERRY MARMALADE

190 g strawberry puree  
38 g raspberry puree  
6 g lime puree  
19 g sugar  
4 g NH pectin  
1 g gelatin 200 Bloom  
335 g fresh strawberries

- In a saucepan, place the three purees and cook slowly.
- Combine together sugar and the NH pectin. Pour slowly over the first mix (room temperature).
- Bring to boil all together 30 seconds to activate the pectin.
- Finish by the gelatin and cool it down.
- Blend the base of the confit, then add the fresh strawberries and stir delicately

### 5. WHIPPED GANACHE THE BOTANIST®

155 g cream (A)  
3 g fresh lime zest  
70 g white chocolate  
3.5 g gelatin 200 Bloom  
165 g cream (B)  
27 g The Botanist® gin 60% vol.

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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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GASTRONOMIE

- In a saucepan, heat up cream (A) with fresh lime zest to boil. Let it infuse for 30 minutes.
- Strain the lime zest, check the weight of cream (A), refill to the original weight if it's necessary. Bring to boil again.
- Place white chocolate and gelatin in a mixing bowl. Pour over mixture lime zest-cream into the mixing bowl.
- Using a bamix to make sure the texture is smooth, and at the same time, add cream (B) and **The Botanist**®. Mix well again.
- Let it set in the fridge overnight, whipping it before using it.

## 6. ASSEMBLY AND FINISHING

- Bake the sugar dough and let it cool down.
- Whip the **The Botanist**® ganache, and pipe around the sugar dough.
- Cut the Joconde sponge into small pieces, place into the middle of the **The Botanist**® whipped ganache.
- Pipe some strawberry marmalade on the top of the Joconde sponge.
- Repeat the same process to finish the second layer of the cake.
- On the top, piping some whipped ganache and then place the decoration flowers and some fresh strawberries to finish.

