



RÉMY COINTREAU

GASTRONOMIE



THE CHEF

Original creation by Otto TAY, Word Pastry Champion, Malaysia



The Dim Sum

1. CREPES

14 crepes ø 24 cm

| | |
|-----------------------------|---|
| 100 g cake flour | 120 g whole eggs |
| 25 g sugar | 3 g sea salt flakes |
| 5 g orange zests | 350 g milk |
| 40 g grape seed oil | 15 g Mount Gay® Black Barrel Rum 43% vol. |
| 35 g melted unsalted butter | |

Warm the milk to 45°C, add in sugar, zests, oil, butter, salt and eggs. Mix well and add in sieved flour. Follow by Mount Gay® Rum. Blend it well and cook the crepe on a cooking flat pan (non-stick pan) with a diameter of 24 cm.

2. CHOUX PASTRY

40 pieces ø 4 cm

| | |
|-----------------------|-----------------------------------|
| 125 g milk | 300 g eggs |
| 125 g water | 162.5 g cake flour |
| 125 g unsalted butter | +/- milk (use for adjust texture) |
| 5 g sugar | |
| 5 g sea salt | |

Boil together milk, water, butter, sugar and salt. Add in flour when boiling and stir the mixture for around 3 minutes. Pour the mixture into the mixer and mix until cool down a bit and start to add in the eggs slowly. Adjust the texture by adding extra warm milk. Pipe on the tray (diameter 4 cm). Spray oil on surface. Bake at 180°C. Open trigger. Around 25 minutes.

3. FEUILLETINE BASE

1 piece of 15 g

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|------------------------|
| 75 g praline paste 60% |
| 25 g milk chocolate |
| 75 g feuilletine |
| 2 g sea salt flakes |

Mix well all together. 1 crepe wraps 15 g. Use as base before place the choux on the crepe.

4. CARAMELIZED BANANA

1 piece of 15 g

| | |
|--------------------------------|---|
| 400 g Golden Banana (cut cube) | 25 g Mount Gay® Black Barrel Rum 43% vol. |
| 80 g sugar (caramel) | 40 g raisins (soak with Mount Gay® Rum overnight) |
| 40 g butter | |
| ½ lemon juice | |
| 1 vanilla pod | |

Caramelize lemon juice, vanilla pod and sugar. Add in butter follow by banana slice, flambee with Mount Gay® Rum. Close heat.

5. MOUNT GAY® HOJICHA CREAM

1 piece of 20 g

| | |
|--------------------------|---|
| 85 g whipping cream (1) | 4 g Hojicha powder |
| 7 g glucose syrup | 32 g Mount Gay® Black Barrel Rum 43% vol. |
| 7 g honey | 2 g salt |
| 150 g milk chocolate | |
| 300 g whipping cream (2) | |

Boil cream (1), honey and glucose. Pour gradually the hot mixture into the melted chocolate, salt and Hojicha powder until forming a perfect emulsion. Add the Mount Gay® rum, then gradually the liquid cold (2) mixing with hand blender and reserve to the cooler minimum 6 hours. Whip until soft peak.

The cocktail: El Authentico

Greedy, fresh

Strength : Difficulty :

For 1 cocktail

1. INGREDIENTS

| |
|-----------------------------------|
| 60 ml Mount Gay® Black Barrel Rum |
| 30 ml Fresh Lime Juice |
| 1 Banana |
| 3 Dashes of Angostura Bitters |
| 22 ml banana liquor |

2. PREPARATION

Combine all ingredients in a shaker. Shake vigorously to puree the banana and combine all ingredients. Strain into a coupe glass.

