

GASTRONOMIE

## THE BOTANIST

# KYOTO

HE CHEF

Original creation by Raphaël GIOT, 2009 Pastry World Cup bronze medalist Pâtisserie Giot, Lasne, Belgium



Recipe for 60 people, for 10 entremets with a diameter of 18 cm

## **1. YUZU LEMON MOUSSE**

260 g Italian meringue (250 g egg whites and 500 g sugar) 600 g Les vergers Boiron lemon puree 60 g yuzu juice 40 g **The Botanist® gin** 60% 20 g gelatine 600 g whipped cream

Make an Italian meringue and let cool. Add lemon puree, yuzu juice, The Botanist<sup>®</sup> gin and melted gelatine. Then, incorporate gently whipped cream.

### 2. MANGOES CARAMELIZED CUBES

400 g sugar 1 200 g mangoes cubes

Prepare a light caramel with the sugar. Spread out of the mangoes on Silpat<sup>®</sup> or Flexipan<sup>®</sup>. Pour the caramel over the mangoes and bake to 175°C in a oven for about 15 minutes. Let cool completely.

#### 3. PASSION FRUIT CREAM

300 g Les vergers Boiron passion fruit puree
280 g sugar
300 g eggs
6 g gelatine
460 g Candia Professional 82% incorporation butter
15 g The Botanist<sup>®</sup> gin 60%

Heat puree, sugar and eggs to 85°C. Add gelatine (not melted). Let cool to 35°C, incorporate butter, then <u>The Botanist<sup>®</sup> gin</u> Mix all to emulsify. Pour cream over the mangoes.

#### 4. YUZU GREEN TEA JOCONDE SPONGE

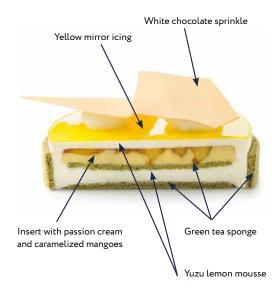
195 g whole eggs
12 g green tea/Yuzu (world ingredients)
240 g almond powder
160 g egg whites
45 g sugar
45 g Candia Professional 82% incorporation butter
80 g flour

Beat the whole eggs, green tea and almond powder. Beat the egg whites with the sugar. Add melted butter in the mixture eggs-tea-almond. Pour gently over the whipped egg whites, finish by adding flour. Spread on a baking sheet covered with a Silpat<sup>®</sup>. Bake to 200°C for 7 minutes, in a oven with closed key.

#### 5. ASSEMBLY AND FINISHING

Place a Joconde sponge disc in the mould of your choice. Cover with yuzu lemon mousse. Place again a Joconde sponge disc on the mousse. Place the insert of passion cream and caramelized mangoes. Cover with yuzu lemon mousse. Smooth before freeze.

Glaze the entremets with yellow mirror. Paste a green tea sponge strip around the entremets. Decorate with golden white chocolate sprinkles on the yuzu lemon mousse.



RÉMY COINTREAU GASTRONOMIE - www.remycointreaugastronomie.com Gourmet Logistique SAS - 3087 Rue de la Gare - 59299 Boeschepe - France Tel. +32 56 32 15 39 - E-mail : info@gourmetlogistique.com