



RÉMY COINTREAU

GASTRONOMIE

THE BOTANIST
ISLAY DRY GIN

KYOTO

THE 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® 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® or Flexipan®. Pour the caramel over the mangoes and bake to 175°C in an 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® gin** 60%

Heat puree, sugar and eggs to 85°C. Add gelatine (not melted). Let cool to 35°C, incorporate butter, then **The Botanist® gin**. 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®. Bake to 200°C for 7 minutes, in an 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.

