



RÉMY COINTREAU

GASTRONOMIE

THE BOTANIST  
ISLAY DRY GIN

## MILLE FEUILLES D'AMOUR

THE CHEF

Original creation by  
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Recipe for 4 hearts for 4 people

### 1. PUFF PASTRY

1500 g flour  
300 g Debic Brioche butter  
600 g water  
36 g salt  
1000 g Debic Millefeuille butter

Make the dough by kneading the flour, water, brioche butter and salt. Fold the Millefeuille butter in the dough. Make 6 single rounds of 3 (with sufficient rest after each second round). Spread to 2.3 mm thick. Rest and prick the dough. Cut out the desired heart shapes. Cook between two Silpat® at 190°C for 26 to 30 minutes. After this cooking time, sprinkle the hearts with dextrose and cook for an additional 5 minutes at 190°C.

### 2. VANILLA GIN CREAM

525 g Debic Outfit & Expansion  
82 g sugar  
2 vanilla pods  
187 g mascarpone  
5 g silver gelatin leaves  
30 g W2 white chocolate  
20 g The Botanist® Gin 60%

Bring the cream, sugar and vanilla pods to a boil. Remove the pods and pour over the white chocolate. Add the mascarpone and gelatin, melted and drained, mix well. Add The Botanist® Gin and mix briefly. Book a night in the refrigerator.

### 3. GRAPEFRUIT CREAM

50 g Mara de Bois puree  
220 g grapefruit puree  
40 g yuzu juice  
200 g icing sugar  
160 g dextrose  
240 g cream butter  
300 g eggs  
5 g silver gelatin leaves

Bring the purees to a boil with the yuzu juice, icing sugar and dextrose. Add the butter and bring to a boil again. Pour in the eggs, stirring constantly, cook for 1 minute. Add the gelatin, which has been melted and drained, mix and refrigerate.

### 4. CANDIED GRAPEFRUIT SEGMENTS

6 grapefruits  
500 g sugar (1)  
250 g water  
1 vanilla pod  
125 g sugar (2)

Cut the grapefruit into pieces. Prepare a syrup by boiling the sugar (1), water and vanilla pod. Pour the syrup over the grapefruit segments. Let steep for one day, covered, in the refrigerator. Strain and bring the juice back to a boil with the remaining sugar (2). Pour over the grapefruit segments and let rest for another day. Strain. Set aside the grapefruit segments.

### 5. ASSEMBLY AND FINISHING

Spread the candied grapefruit segments over the puff pastry hearts. Alternate the Gin and Vanilla Cream and Grapefruit Cream in a dot shape along the edge. Assemble. Decorate with a Ruby chocolate heart.