



RÉMY COINTREAU

GASTRONOMIE

THE BOTANIST
ISLAY DRY GIN

SUN LOG

THE CHEF

Original creation by
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Recipe for 1 log

1. SESAME DACQUOISE

200 g almond powder 100%
70 g white sesame powder
88 g flour
56 g black sesame paste
110 g granulated sugar (1)
352 g egg whites
248 g granulated sugar (2)
30 g black sesame seeds
Icing sugar

Sift together the powders, flour and sugar (1). Place the egg whites in a bowl, then fold in the sugar (2) in 3 times. When the whites are stiff, mix some of them with the black sesame paste (1). When the mixture is smooth, fold into the main mass. Add the dry ingredients gradually. Once mixed, spread on a 40 x 60 cm baking sheet and sprinkle with black sesame (2) and icing sugar. Bake at 180°C for 10 minutes.

2. LEMON-YUZU CONFIT

67,6 g lemon zest
225 g lemon puree
225 g yuzu juice
140 g granulated sugar
125 g honey
2,8 g pectin NH
10 g **The Botanist® Gin** 60%

Blanch lemon zest 3 times. Dilute some of the sugar with the pectin. In a saucepan, bring lemon puree, yuzu juice, remaining sugar and honey to the boil. Add the sugar-pectin and allow to cool before adding **The Botanist® Gin**. Candy the zests for 15 minutes. Leave to cool overnight. Spread the confit over the dacquoise.

3. YUZU CREAM

60,7 g Debic Outfit & Expansion
30 g yuzu juice
19,5 g egg yolks
18,5 g granulated sugar
1,2 g silver gelatin leaves
13 g **The Botanist® Gin** 60%

Place the gelatin in the water in the fridge. In a saucepan, heat the cream, yuzu juice and **The Botanist® Gin**. Whisk the yolks and sugar until pale, then make an custard (82°C). Add the gelatin to the custard. Weigh 150 g mass and pour into 22 cm oblong mould. Freeze.

4. SESAME PRALINE

333 g granulated sugar
80 g water
250 g white sesame
250 g almonds

In a saucepan, heat the sugar and water to 118°C. Add the white sesame and roasted almonds. Caramelize, then cool on a silicone sheet. Blend. For the insert, add 70 g sesame praline + 5 g grapeseed oil. Weigh out 50 g of this mass and spread over the yuzu insert. Freeze.

5. SESAME CRUNCH

84,5 g sesame praline
62,5 g white sesame paste
217 g milk chocolate 823
175 g feuilletine
8 g white sesame

Melt the milk chocolate, add the sesame praline and sesame paste. Mix with feuilletine and white sesame. Roll out on a 40 x 60 cm baking sheet and cut to the size of the insert.

6. CHEESE MOUSSE

85 g whole milk
27,5 g egg yolks
27,5 g granulated sugar
6 g silver gelatin leaves
30 g water
180 g Philadelphia cheese
40 g icing sugar
180 g Greek yogurt
275 g Debic Outfit & Expansion

Drain the Greek yogurt the day before to obtain a final weight of 90 g. Place gelatin in cold water in the fridge. Heat the milk. Whisk the egg yolks and sugar until pale, then make a custard



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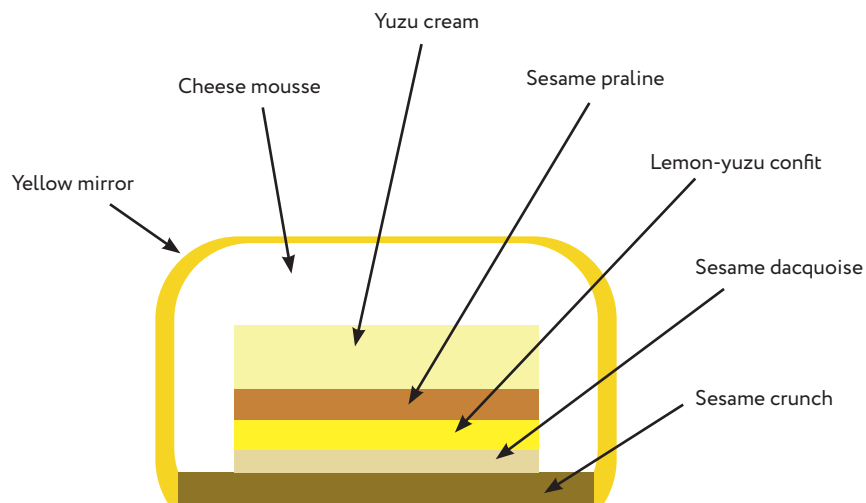
(82°C) and add the gelatin. Mix cheese and icing sugar. Stir in Greek yogurt. When the custard reaches 30°C, pour the custard over the white cheese mixture, then fold in the whipped cream.

7. YELLOW MIRROR

- 150 g water (1)
- 300 g glucose
- 300 g granulated sugar
- 200 g sweetened condensed milk
- 20 g gelatin powder
- 120 g water (2)
- 300 g Velvet white chocolate
- 5 g yellow coloring in powder

In a saucepan, heat water (1), glucose and sugar to 103°C. Pour over sweetened condensed milk and melted gelatin, then white chocolate and yellow coloring. Blend and refrigerate. Heat glaze to 40°C and use at 30 - 35°C.

8. ASSEMBLY



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