



RÉMY COINTREAU

GASTRONOMIE

THE BOTANIST
ISLAY DRY GIN

GIN MOJITO SHISO VERRINE



THE CHEF

Original creation by
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1. THE BOTANIST® SHISO CUCUMBER JUICE

- 200 g centrifuged cucumber juice
- 4 g green shiso
- 14 g caster sugar
- 4 g lime juice
- 15 g **The Botanist® gin 60%**

To make a granita: blend the shiso in the cucumber juice. Add the sugar, lime juice and **The Botanist® gin**.

2. SHISO CREAM THE BOTANIST®

- 200 g milk
- 8 g green shiso
- 200 g whipping cream
- 80 g caster sugar
- 80 g egg yolks
- 25 g **The Botanist® gin 60%**
- 2 gelatine leaves
- 25 g starch
- 5 g butter

Blend the shiso into the milk. Strain. Bring the shiso milk and cream to the boil in a saucepan. Add the egg yolks, blanched with the sugar and starch, and bring to the boil. Add the gelatine (soaked in cold water for 20 minutes and sieved). Blend until smooth. Cool to 40°C. Add the butter and **The Botanist® gin**. Blend well. Leave to cool and set aside.

3. THE BOTANIST® FOAM

- 450 g water
- 30 g rice flour
- 40 g caster sugar
- 30 g **The Botanist® gin 60%**

Bring the water, flour and sugar to the boil. Allow to cool to 40°C, then add **The Botanist® gin**. Pour the mixture into a siphon. Add a gas cartridge. Set aside in the fridge.

4. ASSEMBLY

Pipe 20 g of shiso cream in a verrine.
Pour in 30 g **The Botanist® shiso cucumber juice**.
Using the siphon, fill the glass with **The Botanist® foam**.

