



RÉMY COINTREAU

GASTRONOMIE

"Iles du Vent"

FLOWER



Original creation
by Sinodis, Shanghai



Recipe for 15 individual desserts (130 g each)

1. GUAVA SORBET

24 g fresh dill
600 g guava juice
250 g water
120 g caster sugar
13 g lemon puree (no added sugar)
65 g dextrose
20 g nevuline (trimoline syrup)
90 g powdered glucose
7 g cold-hot 5 prosorbet (stabiliser)

Mix all tighter then turbine.

2. HONEY CRISPY

80 g honey
120 g egg white
120 g butter 82%
5 g powdered raspberry
120 g T45 flour

Mix all ingredients, pour into an 11.5 cm-diameter mould to create a decor of added petals. Place in the fridge for 2 hours. Bake at 140°C for 3 minutes, then cover with aluminum foil. Continue baking for 1.5 minutes.

3. LEMON HONEY SPONGE

255 g whole liquid egg
20 g lemon puree (no added sugar)
205 g caster sugar
205 g honey
126 g corn oil
180 g whipping cream (35% fat content)
300 g T45 flour
10 g baking powder
3 g salt

Whisk together the egg, puree and sugar, then slowly stir in the honey. Mix oil and cream before adding flour, baking powder and salt. Mix well and pour into a square mould 28 cm sides. Bake at 170°C for 12 minutes.

4. HONEY AND VANILLA CREAM CHEESE

85 g whole milk
40 g honey
18 g gelatin mass
100 g cream cheese
325 g whipping cream (35% fat content)
4 g vanilla extract

Heat the milk and honey before adding the gelatin mass. Add remaining ingredients and mix. Refrigerate for 24 hours. Whip before use.

5. HONEY FOAM

65 g honey
2 g whole milk
225 g sugar emulsion

Mix all ingredients and heat to 60°C.
Pour into a siphon before use.

6. PINEAPPLE CUBES WITH ILES DU VENT RUM

300 g fresh pineapple cubes
30 g caster sugar
8 g cornstarch
3 g lime puree (no added sugar)
15 g Iles du Vent rum 40%
12 g whipping cream (35% fat content)
1 lime zest

Cook pineapple cubes and sugar until transparent. Add cornstarch, puree, Iles du Vent rum, cream and lime zest.

7. ASSEMBLY

Cut the sponge with a 6 cm-diameter circle, then hollow out the center with a 2.5 cm-diameter cutter.
The result is a doughnut-shaped sponge to place in the center of the plate.
Place the sorbet in the center of the sponge, then whisk in the cream cheese before pouring over the sponge.
Garnish the center with honey foam.
Decorate with pineapple cubes and a honey crunch.