



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

HAZELNUT ORANGE CAKE



THE CHEF

Original creation by
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Recipe for 1 cake, weighing 550 g (cake mould of size 20 x 8 x 8 cm)

1. INGREDIENTS

95 g butter
105 g brown sugar
2 whole eggs (100 g)
30 g whole milk
125 g flour T55
4 g baking power
25 g almond powder
20 g candied orange peels
15 g whole hazelnuts
30 g unskinned almonds
25 g Cointreau® 40% vol.
Total weight: 565 g

2. COINTREAU® SYRUP

30 g caster sugar
75 g water
40 g Cointreau® 40% vol.
Poids total : 145 g

In a saucepan, boil the water and sugar. Allow to cool and then add the Cointreau®. Cover and set aside.

3. KNEADED BUTTER USED TO GREASE MOULDS

25 g butter
5 g flour T55
Flour T55 in sufficient quantity
Total weight: 30 g

Cream the butter and add the flour (5 g). Butter the cake mould using a brush, then flour.

4. PROCESS

In the beater with the paddle attachment, mix softened butter and brown sugar. Then, gradually add almond powder, whole eggs and milk. Sift together the flour and baking power, then add to mix.

Pass to the robot-cut candied orange peels, unskinned almonds and hazelnuts. Empty the content in a small vessel and add the Cointreau®. Mix well, cover with a plastic wrap and wait for 10 minutes. Add the first mix. Fill two thirds of the cake mould and bake in a convection oven at 150°C for around 60 minutes. Unmould and soak with a brush while still hot.

5. FINISHING

Sprinkle the cakes with hot apricot coated. Then, decorate with some pieces of hazelnut and candied orange peels.



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