



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

## ORANGE CHOCOLATE FLOWERS

THE CHEF

Original creation by  
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MOF Baker



### INGREDIENTS FOR 10 PIECES

400 g orange brioche dough  
200 g orange chocolate brioche dough  
2 eggs to glaze (100 g)  
Total weight: 700 g

### INGREDIENTS FOR BRIOCHE DOUGH

250 g flour  
6 g fine salt  
30 g caster sugar  
15 g baker's yeast  
3 eggs (150 g)  
125 g butter  
60 g candied oranges  
40 g Cointreau® 40% vol.  
Zest of half an orange  
Total weight: 676 g

### PREPARATION

The day before : Soak the candied oranges diced, the orange zest and the Cointreau®. Use eggs from the fridge. In a food processor with a dough hook, mix all the ingredients, except butter. The dough is kneaded until it becomes elastic and no longer sticks to the edges of the bowl. Gradually add softened butter. Knead a few minutes until the dough falls apart of the tank of the beater. Add the macerated candied oranges. Cut into 2 halves the dough on the table: 400 g for the orange brioche dough and 200 g for the orange chocolate brioche dough.

For the orange chocolate brioche dough, add 10 g of cocoa powder to 200 g of dough and knead the dough again in the processor for 2 or 3 minutes or by hand on the table.

Put the 2 doughs in two separate bowls, cover with plastic wrap and keep at room temperature for 1 hour.

Press the doughs with your hands to drive out gas.

Cover again and place in the refrigerator at least 12 hours.

Use the brioche doughs from the fridge ; roll out the doughs (using a rolling pin) into rectangles 60 cm by 25 cm. Lay the two doughs one on top of the other, the orange brioche dough below the chocolate brioche dough ; flatten to really glue the 2 doughs. Cut in half to obtain two rectangles 30 cm by 25 cm. Reserve for the freezer to harden.

Flatten the edge of the rectangles and glaze with a little beaten egg. Wrap the dough from the longest part (30 cm) to the glazed flattened part. Chill in freezer for 10 minutes this two rollers of two-tone dough.

Cut pieces on 6 cm in length and make 7 equal cuts on the three-quarters. You must have 7 equal parts. Spread this parts to form a flower and place on baking sheet covered with baking paper. Place a damp clean cloth (or a plastic wrap) on the 10 orange chocolate flowers. Rising time 60 / 90 minutes.

Preheat oven to 200°C. Brush flowers with beaten egg and bake for 12 minutes by lowering the temperature to 180°C halfway through cooking.

Avoid over-baking: the pastry is golden brown. Brush with Cointreau® from the oven, then brush with syrup\*. Return to oven for 1 minute to dry. After cooling, decorate with a slice of dried orange.

\* Syrup: Bring 50 g of water with 65 g of caster sugar. Cover with a plastic wrap and keep cool.



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