RÉMY COINTREAU

GASTRONOMIE

COINTREAU

COINTREAU® CAKE

Recipe for 2 cakes

1. CAKE DOUGH

150 g caster sugar
4 eggs (to room temperature)
1 egg yolks (to room temperature)
250 g flour
8 g baking powder
1 g salt
130 g thick cream
90 g butter
130 g candied orange zest
3 cuillères à soupe de Cointreau® 40% vol.

With your food processor, mix the eggs, the salt and the caster sugar till a creamy color. Add the thick cream and mix together well. Add the flour and the baking powder, mix delicately. Add the melted and cooled at room temperature butter. Mix together well. Add the candied orange zest and the Cointreau®, then mix again.

Fill 450 g of dough per pre-buttered mould.
Bake at 170°C for 40/45 minutes.
Remove the cake and place it on a rack.

2. GLAZE

1 teanspoon of honey
Some water

Melt honey in warm water, then brush the hot cake.