



RÉMY COINTREAU

GASTRONOMIE

THE BOTANIST
ISLAY DRY GIN

CHRISTMAS BRIOCHE

THE CHEFS

Original creation by
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Recipe for 60 pieces

1. BRIOCHE DOUGH

1000 g flour T45
600 g eggs
20 g salt
50 g yeast
500 g brioche butter
140 g hazelnut powder

2. FLAVOURED SUGAR

150 g granulated sugar
80 g **The Botanist® Gin** 60%
1 vanilla pod
2 lime zests

The day before, mix all the ingredients together.

3. FILLING

200 g roasted hazelnuts
300 g dried grapes

4. FINISHING

1000 g brioche butter
SQ of granulated sugar
SQ of icing sugar
SQ of lime zests

5. ASSEMBLY & FINISHING

Knead the flour with the eggs, salt and yeast for 20 minutes on speed 1.

Add the flavoured sugar and butter, then continue kneading at speed 1 for 15 minutes. Add the hazelnut powder and knead for a further 5 minutes at the slowest speed. Finally, add the filling. Stop kneading when everything is well mixed.

Fold in half, place in a bowl and leave to rise at room temperature for 45 minutes. Then refrigerate overnight.

Divide dough into individual 80 g balls or large 650 g brioche. Shape into balls and leave to rise for 30 minutes.

Make a hole in the center of the puffed dough and place in greased molds.

Leave to rise for 2h30 at 25°C.

Bake in a fan-assisted oven at 170°C for 10 minutes for individual molds and 25 minutes for large brioches.

Unmould immediately after baking and dip in melted butter.

Roll in granulated sugar and sprinkle with icing sugar.

Decorate with lime zest.