



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

ORANGE HONEY BRIOCHE

THE CHEF

Original creation by
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Winner of the 2018 Lesaffre Competition



Recipe for 4 brioches

1. INGREDIENTS

100 g strong flour
1,2 g Saf semi-dry gold (yeast)
0,2 g Ibis yellow (coloring)
12 g orange honey
12,5 g sweet egg yolks
30 g whole eggs
35 g milk
2 g salt
50 g butter
50 g dry butter

2. PROCESS

Kneading

1. Place flour, honey, eggs and milk in the mixer bowl and mix at low speed for 3 minutes.
2. Add salt, yeast and coloring and mix at middle speed for 5 minutes.
3. Add butter and mix at high speed 2 minutes.

Temperature of the dough: 24°C

Fermentation

Let raise during 90 minutes at 28°C, fold and again let raise during 30 minutes at 28°C.
Refrigerate overnight.

Shaping

1. 3 single-spins. Pass the dough below the roller to obtain a thickness of 1 cm and cut 4 pieces.
2. Divide the dough (non flaky) in pieces of 60 g and place every dough ball in a Kouign Amann mould
3. Place the 4 pieces (n°1) on the dough ball (n° 2).

Rising time

Let raise during 30 minutes at 28°C.

Cooking

Bake in preheated oven 220°C for 12 minutes.

3. FINISHING

3 g white topping
0,3 g Cointreau® 54%
0,1 g icing sugar
1 g de pistachios

Spread the topping and decorate the brioches with icing sugar and pistachios.

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