



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

COINTREAU® PANETTONE

THE CHEF

Original creation by
Laurent LUO
Pastry Chef
Xiamen, Fujian, China

Recipe for 7 pieces of 350 g



1. COINTREAU® DRIED FRUITS INSERT

- 200 g dried grapes
- 200 g dried orange zest, diced
- 200 g dried lemon zest, diced
- 100 g water
- 75 g Cointreau® 60%

Place dried grapes and zest in the water and boil until evaporation of water. Let cool until 40°C. Add Cointreau®. Let stand for a minimum 2 days.

2. PANETTONE DOUGH

Day 1

- 500 g flour T45
- 10 g salt
- 125 g caster sugar
- 25 g yeast of baker
- 150 g yeast
- 135 g egg yolks
- 160 g milk

Mix all the ingredients in the tank to form a homogenous structure. Cover with clingfilm and let stand overnight in the fridge.

Day 2

- 500 g flour T45
- 10 g salt
- 125 g caster sugar
- 25 g yeast of baker
- 150 g yeast
- 150 g egg yolks
- 150 g milk
- 355 g butter

Place the dough of day 1 in the tank and incorporate the ingredients of day 2, except butter. Knead on slow speed for 8 minutes. Continue on fast speed for 3 minutes. Add butter and mix uniformly.

Incorporate dried fruits in your dough. Remove the dough from the tank when it reaches 24°C. Divide into 350g balls and let stand for 1 hour.

Reshape into balls, let stand for 30 minutes. Reshape again into balls and place in panettone molds. Let stand for 1 h 30 to 25°C.

Bake in a convection oven at 150°C for 36 minutes. Let cool for a minimum 3 hours, ideally upside down.

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