



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

HAZELNUT ORANGE CAKE



THE CHEF

Original creation by
Stéphane GLACIER
Meilleur Ouvrier de France Pâtissier,
Pâtisseries & Gourmandises,
Stéphane Glacier l'Ecole, Colombes, France



Recipe for 6 cakes, weighing 550 g

1. INGREDIENTS

570 g butter
675 g brown sugar
480 g whole eggs
195 g milk
750 g flour
21 g baking powder
150 g unskinned almonds powder
105 g candied orange peel
75 g hazelnuts
180 g unskinned almonds
90 g Cointreau® 60% vol.

2. SYRUP

525 g sugar
900 g water
300 g Cointreau® 60% vol.

Boil the water and sugar. Allow to cool and then add the Cointreau®.

3. KNEADED BUTTER USED TO GREASE MOULDS

150 g butter
30 g flour

Melt the softened butter and add the flour.
Butter the cake moulds using a brush, then flour.

4. PROCESS

Mix butter and sugar with a spatula.
Then, gradually add almond powder, whole eggs and milk.
Sift together the flour and baking powder, then add to mix.
Pass to the robot-cut candied orange peel, unskinned almonds and hazelnuts, with the Cointreau®.
Add the first mix.
Fill two thirds of the cake moulds and bake in a convection oven at 150°C for around 60 minutes.
Unmould and soak while still hot.

5. FINISHING

Sprinkle the cakes with hot apricot coated.
Then, decorate with some hazelnuts chips and candied orange peel.