

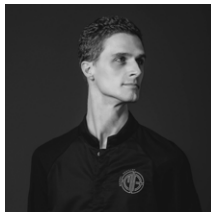


RÉMY COINTREAU

GASTRONOMIE

COINTREAU

CHOCOLATE ORANGE KOUGLOF



THE CHEF

Original creation by
Manuel BOUILLET,
Twin's Creative Lab,
Taipei, Taiwan

Recipe for 3 large and 6 small kouglofs



1. VIENNESE FERMENTED DOUGH

For 10 individual pieces

1 000 g T65 flour
18 g sea salt
100 g sugar
12 g dry frozen yeast (Gold)
150 g butter
275 g milk
275 g water
Total weight: 1 830 g

Mix everything together for 3 minutes in 1st speed then 8 minutes in 2nd speed. The dough should end around 23/24°C. Let ferment 1 hour outside then 12 hours at 3°C.

2. CHOCOLATE COINTREAU® KOUGLOF

233 g T55 flour (14.5% proteines)
155 g T65 flour (11.5% proteines)
7,8 g sea salt
9,7 g dry frozen yeast (Gold)
194 g butter
117 g Viennese fermented dough
146 g whole eggs
72 g whole milk (1)
15,5 g honey
9,7 g vanilla bean paste
62 g sugar
97 g whole milk (2)
97 g Ocoa 70%
23 g Cointreau® 60%

155 g candied orange cubes
155 g chopped Ocoa 70%
Total weight: 1 550 g

Make a ganache with milk (2) and the Ocoa. Chill in the fridge. Start mixing together the flours, dry yeast, sea salt, cubed butter, fermented dough, whole eggs, milk, vanilla paste and honey for about 20 minutes (until the dough isn't sticking to the sides of the bowl). The dough should be around 22°C. Add progressively the sugar and mix until you reach 24°C. Add the cold ganache and mix until 24°C again. Finish with the soaked candied oranges cubes in Cointreau® and chopped chocolate.

Let ferment for 45 minutes then give a fold and freeze 30/40 minutes. Shape as a round and let the dough rest 30 minutes in the refrigerator. With a rolling pin, pierce the center then make it wider and drop in the mold. Chill overnight and rise next day. Proof for 2:15 hours at 27°C, 75% humidity and bake.

Weight:

300 g per big mold / 100 g per small mold

Baking: 155°C

for 25 + 2 minutes, fan 3% for small size

for 28 + 4 minutes for big one

... / ...

COINTREAU

ST-RÉMY
HOTEL & RESTAURANT

MOUNT GAY
Barbados Rum EST. 1703

PORT
CHARLOTTE

THE BOTANIST
ISLAY DRY GIN

METAXA®

Griottines®
COINTREAU

jacobert®

Père
MAGLOIRE®



RÉMY COINTREAU

GASTRONOMIE

3. CYTRUS SYRUP

472 g water
157 g sugar
55 g almond flour
118 g mandarin juice
39 g passion fruit juice
58 g Cointreau® 60%
Total weight: 900 g

Boil the water, sugar and almond flour. Allow to cool down at 40°C then add purees and Cointreau®.

4. ASSEMBLY

300 g chocolate orange Kouglöf dough per individual piece /
100 g per mini
S.Q. softened butter
S.Q. sliced almonds
S.Q. mandarin syrup
S.Q. clarified butter
S.Q. sugar
S.Q. candied oranges
1 pièce en chocolat 4 x 4 cm

Apply softened butter in the Kouglöf molds then add some almonds.

Drop the dough at the bottom and let rise 2,5 hours at 27°C, 75% humidity.

Bake at 155°C for 25 + 2 minutes, fan 3 (for small sizes), then 28 + 4 minutes for big one.

Let chill and soak in the syrup.

Apply some clarified butter and sprinkle with sugar.

Decorate.