



RÉMY COINTREAU

GASTRONOMIE

MOUNT GAY
Barbados Rum EST. 1703

VANILLA & MOUNT GAY® RUM LOAF

BAKER SECRETS: A Lesaffre & Rémy Cointreau Gastronomie collaboration

THE CHIEF

Original creation by
Julien JUBIN,
Industrial Bakery Technologist
Lesaffre Asia Pacific

Recipe for 6 pieces



1. PREPARE THE DOUGH

Part 1

1000 g of flour
380 g of whole eggs
150 g of Mount Gay® rum
140 g of water
50 g of liquid vanilla
10 g of vanilla pods sliced
18 g of salt
125 g of sugar
35 g of Saf-instant® Gold instant dry yeast
10 g of Magimix® Green bread improver for volume & tolerance
60 g of purple sweet potato flour
25 g of milk powder

Part 2

250 g of butter
125 g of sugar

Mix all ingredients in Part 1 using a spiral mixer. Mix on low speed for 4 minutes, followed by high speed for 6 minutes. Add butter into the mixture and mix on low speed for another 3 minutes, followed by high speed for 2 minutes. At the end of mixing, ensure that the dough temperature is around 26°C (+/- 1°C). First fermentation: Cover and ferment the dough for 120 minutes at about 25°C.

2. SHAPING THE DOUGH

Divide the dough into portions of 150 g. Leave the dough portions to rest in the chiller for about 1 hour at 3°C. Remove from chiller and shape dough into a shape similar to "batards" (approximately 15 cm in length and 7 cm in width). Proof dough at 12°C at 85% humidity, until it has doubled in size (approx. 15 hours).

3. BAKING

Preheat rotary oven at 170°C.
Bake for 25 minutes.

COINTREAU


RÉMY MARTIN
COGNAC FINE CHAMPAGNE

MOUNT GAY
Barbados Rum EST. 1703


ST-RÉMY
DISTILLATION FINE CHAMPAGNE COGNAC

PORT
CHARLOTTE

THE BOTANIST
ISLAY DRY GIN

METAXA®


Griottines®
COINTREAU

jacobert®

Père
MAGLOIRE®