

**COINTREAU**

## SUZETTE FRENCH TOAST



THE CHEF

Original creation by  
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Recipe for 12 people

Composition: mousseline brioche, mix for French toast with Cointreau®, orange caramel, Cointreau® vanilla ice cream.

### 1. MOUSSELINE BRIOCHE

200 g flour of French tradition  
65 g oatmeal flour T45  
50 g milk  
10 g fresh yeast  
5 g salt  
35 g caster sugar  
135 g cold eggs  
135 g tourage butter  
Total weight: 635 g

With the dough hook, knead the flours, milk and yeast mixed together, salt, caster sugar and cold eggs to give « body ». Knead until the dough comes away from the sides and doesn't stick the fingers. Then add butter and start again.

Dough temperature: 22 à 23°C

Basic temperature: 54 à 56°C

Allow to swell. When the volume has doubled, break the dough and refrigerate. After double the volume again, break a second time and freeze until the next day at 5°C.

Cut the brioche into two 300 g balls. Form well a ball and set aside in 1 litre cans lined with a sheet of paper.

Rise in the proofer at 28°C maximum for about 1h30.

#### Cooking:

160°C in a ventilated oven for approximately 40 minutes

180°C in the deck oven for approximately 40 minutes

Cool in the fridge until the next day if possible.



### 2. MIX FOR FRENCH TOAST WITH COINTREAU®

400 g whole milk  
200 g single cream  
150 g caster sugar  
340 g whole eggs  
15 g liquid vanilla  
20 g cream powder  
50 g Cointreau® 60%  
Total weight: 1175 g

Mix the ingredients together. Mix and store in the fridge.

### 3. ORANGE CARAMEL

160 g caster sugar  
100 g orange juice  
60 g lemon juice  
S.Q. Liquide vanilla  
Total weight: 320 g

Make a dry blond caramel. Boil the vanilla infused juices and stop cooking by adding the caramel. Bring to a boil again. Put in the fridge.

### 4. COINTREAU® VANILLA ICE CREAM

1 vanilla pod  
410 g whole milk  
40 g butter  
40 g egg yolks  
65 g caster sugar  
18 g fragmented glucose  
25 g milk powder (0% fat)  
1 g ice cream stabiliser  
20 g Cointreau® 60%  
Total weight: 619 g

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Cut in half, scrape the vanilla pod and bring to a boil with the milk and butter. Beat the egg yolks with the caster sugar, glucose, milk powder and stabiliser mixture.

Add the boiling vanilla milk and bring to 85°C. Strain and mix for 1 minute. Put back the vanilla pod and cool quickly to 3°C. Let infuse for at least 4 h.

Remove the vanilla pod. Incorporate the **Cointreau®** and pour into a Pacojet bowl. Freeze.

## 5. ASSEMBLY & FINISHING

Cut 2 cm thick slices of brioche.

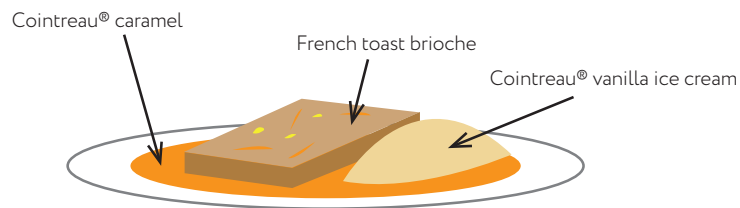
Soak them one by one in the French toast mix.

Fry over medium heat with butter until caramelized.

Pour the orange caramel on a plate, then place the French toast.

Pipe a quenelle of **Cointreau®** vanilla ice cream.

Decorate with a few orange segments and crushed pistachio pieces.



**COINTREAU**

  
**RÉMY MARTIN**  
COGNAC FINE CHAMPAGNE

**MOUNT GAY**  
Barbados Rum  
EST. 1703

  
**ST-RÉMY**  
DISTILLATION FRANÇAISE ÉLIÉE 1764

**PORT  
CHARLOTTE**

**THE BOTANIST**  
ISLAY DRY GIN

**METAXA®**

  
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*Père*  
**MAGLOIRE®**