



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

"Iles du Vent"

GOLDEN KOUGLOF

BRIOCHE KOUGLOF
LIKE A PANDORO

THE CHEF

Original creation by
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Recipe for about 15/20 individual kouglofs

1. BRIOCHE KOUGLOF

390 g T55 flour
52 g sugar
7,5 g salt
15 g fresh yeast
225 g fresh eggs
210 g butter in roll
165 g soaked raisins *Iles du Vent rum*
13,5 g fresh lemon zest
150 g sliced almonds

Mix all the ingredients without the butter, zests, soaked raisins and almond slices during 5 minutes in 1st speed. Continue around 10 minutes in 2nd speed then add the soft butter in 1st speed. Once the brioche is smooth, add the raisins and the zest. Let take a rest 1h outside then fold it up and put in chiller. Cut some pieces of 65-70 g then make a smooth boll shape. Put in a Pandoro silicone mold or stainless molds buttered inside and covered with sliced almonds. Proof it around 1h30 at 28°C and 80% humidity then brush some eggs wash on the top. Bake in the ventilated oven at 170°C.

2. CITRUS SYRUP

40 g sugar
2 g dry vanilla beans (Tahiti or Madagascar)
4 g fresh mint
10 g fresh lemon zest
10 g fresh orange zest
210 g orange juice
210 g water
A bit of *Cointreau*® 60%

Make a syrup with the water, orange juice and sugar. Add the other ingredients and leave to infuse for 45 minutes before adding the *Cointreau*®. Strain and keep it in chiller.

3. SOAKED DRY RAISINS

156 g dry dark raisins
92 g water
148 g *Iles du Vent rum* 40%

Heat the water then add the *Iles du Vent rum*. Pour the dry raisins inside then keep overnight in fridge. Strain it before using it.

4. EGG WASH

160 g fresh eggs
40 g egg yolk

Mix together with a whisk then keep it in fridge.

5. DIPLOMATE CREAM

450 g milk
120 g sugar
60 g egg yolk
45 g cornstarch
6 g gelatine leaves
300 g cream
75 g mascarpone
3 vanilla beans (Tahiti)
A bit of *Cointreau*® 60%

Make a pastry cream with the milk, sugar, egg yolk and cornstarch. Add the gelatine then keep it in chiller. Add the *Cointreau*®. Whip the creams with a bit of vanilla inside with a smooth texture (not too hard). Add to the smooth pastry cream.

6. FINISHING

Quickly dip (or brush) the whole kouglof into the citrus syrup. Flambé with *Cointreau*®.

Allow to dry slightly before garnishing inside with diplomat cream.

Roll the whole kouglof in sugar.