



RÉMY COINTREAU

GASTRONOMIE



## ANJOU HOT AND COLD WITH COINTREAU®



THE CHEF

Original creation by  
David Wesmaël,  
M.O.F. glacier,  
World pastry champion  
La glacerie, Paris



Recipe for 4 people

### 1. VENDÉE BRIOCHE

(for 4 small brioches à tête)

- 250 g flour T45
- 10 g fresh baker's yeast
- 3 cl warm milk
- 2 eggs
- 40 g sugar
- 80 g soft butter
- 1 pinch of salt
- ½ egg wash

Dissolve the yeast in warm milk and let stand for 10 minutes. In a bowl, mix the flour, sugar, and salt. Add the beaten eggs and dissolved yeast. Knead the dough for 10 minutes until smooth. Gradually add the soft butter and knead for another 5 minutes. Form a ball, cover with a cloth, and let rise for 1 hour and 30 minutes at room temperature. Punch down the dough, divide into 4 pieces, shape into small balls and set aside one small ball for the head. Place in buttered brioche molds and leave to rise for another hour. Brush with egg wash and bake at 170°C for 15 minutes. Set aside.

### 2. ANJOU APPLE COMPOTE

- 3 apples (Reine des Reinettes or Chantecler)
- 2 tablespoons of Anjou honey
- 10 g butter

Peel and cut the apples into small pieces. Sauté them in a pan with butter and Anjou honey. Cook over low heat for 10 minutes until they are soft but still slightly textured. Keep warm.

### 3. ICE CREAM AND TOPPINGS

- 4 scoops of La Mémère ice cream with Cointreau®
- 10 g orange zest

### 4. HONEY ORANGE CARAMEL

- 100 g sugar
- 30 g Anjou honey
- 100 ml fresh orange juice
- Zest of an untreated orange

In a saucepan, melt the sugar with the honey until it turns a nice amber colour. Deglaze with the hot orange juice and add the zest. Let it reduce for a few minutes, then stir in the butter. Set aside.

### 5. DRESSING

Preheat the oven to 160°C and briefly reheat the brioches for 5 minutes so that they are just warm and slightly crispy on the outside.

Place a spoonful of warm compote in the center of each plate. Place a warm Vendée brioche on top of the compote.

Add a generous scoop of La Mémère au Cointreau® ice cream on top of the warm compote.

Drizzle gently with the honey and orange zest caramel.

Finish with a few pieces of candied orange zest to enhance the freshness of the Cointreau®.

COINTREAU

RÉMY MARTIN  
COGNAC FINE CHAMPAGNE

MOUNT GAY  
Barbados Rum 1703

ST-RÉMY  
BOTTILLAGE TRADITIONNEL

PORT  
CHARLOTTE

THE BOTANIST  
ISLAY DRY GIN

METAXA®

Griottines®  
COINTREAU

jacobert®

Père  
MAGLOIRE®