



RÉMY COINTREAU

GASTRONOMIE



SUZETTE FRENCH TOAST



THE CHEF

Original creation by
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Recipe for 12 people

Composition: fine 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 a box 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

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.

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5. ASSEMBLY & FINISHING

Cut 2 cm thick slices of brioche.

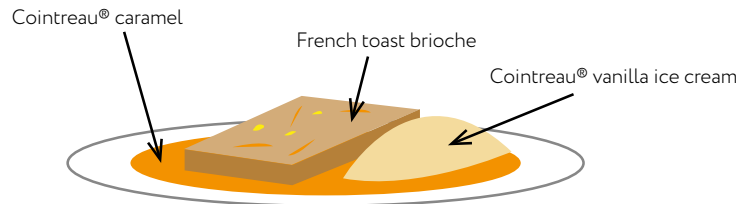
Soak them one by one in the French toast mix.

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 pieces of gold leaf.



COINTREAU

RÉMY MARTIN
COGNAC THE COMPANYY

MOUNT GAY
Barbados Rum 1703

ST-RÉMY

PORT
CHARLOTTE

THE BOTANIST
ISLAY DRY GIN

METAXA

"Iles du Vent"

jacobert

De
MAGLOIRE

Griottines
COGNAC

Amarena
COINTREAU