



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

## ORANGE COINTREAU® BRIOCHE



**BAKER SECRETS:** A Lesaffre & Rémy Cointreau Gastronomie collaboration

THE CHEF

Original creation by  
Johnny CHEN,  
World Champion of Bakery

Recipe for 16 pieces

### 1) PRE-PREPARATION

#### Cointreau® Marmalade

1000 g of orange peel  
100 g of Cointreau® 60% vol.

Soak the orange peel in Cointreau® for about 24 hours before use.

#### Candied Orange Slices

300 g of sugar  
250 g of water  
3 oranges, sliced  
10 g of Cointreau® 60% vol.

Place all ingredients into a pot and bring it to boil. Rest aside for use later.

#### Tropical filling

100 g of whole eggs  
40 g of sugar (1)  
30 g of corn flour  
220 g of passion fruit puree  
130 g of sugar (2)  
140 g of water  
10 g of lemon juice  
20 g of Cointreau® 60% vol.

Part A: Mix whole eggs, sugar (1), corn flour and passion fruit puree evenly.

Part B: Bring sugar (2), water, lemon juice and Cointreau® to a boil. Incorporate mixture derived from Part A into the pot. Mix ingredients evenly. Cool and rest aside for use.

### 2) DOUGH

#### Part 1

300 g of French flour T55  
700 g of bread flour (high-protein)  
20 g of Saf-instant® Gold instant dry yeast  
5 g of Magimix® Softness bread improver  
200 g of sugar



15 g of salt  
150 g of whole eggs  
150 g of egg yolk  
360 g of milk

#### Part 2

350 g of butter

#### Part 3

500 g of Cointreau® marmalade

#### Prepare the dough

Mix all ingredients in Part 1 for the dough using a spiral mixer. Mix on low speed for 4 minutes, followed by high speed for 6 minutes.

Add ingredients in Part 2 into the mixture and mix on low speed for another 3 minutes, followed by high speed for 2 minutes.

At the end of mixing, add ingredients in Part 3 into the mixture. Ensure that the dough temperature is around 26°C (+/- 1°C).

First fermentation: Cover and ferment the dough for 40 minutes.

#### 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.

Place dough in a round tin with an open center.

Proof dough at 30°C at 75% humidity, until it has doubled in size (approx. 60 minutes).

#### Baking

Preheat deck oven ; top heat of 200°C and bottom heat of 180°C. Bake for 20 minutes.

### 3) SERVING AND GARNISHING

Remove bread base from tin, cut into portions measuring about 12 cm in length.

Layer tropical filling evenly on top of the bread portions.

Garnish with a slice of candied orange and sprinkle of grated pistachio.

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RÉMY MARTIN  
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MOUNT GAY  
Barbados Rum 1703

  
ST-RÉMY  
COGNAC FINE CHAMPAGNE

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ISLAY DRY GIN

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Griottines®  
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