



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

CHOCOLATE MANDARIN BRIOCHE



THE CHEF

Original creation by
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Recipe for 4 pieces

1. VIENNESE FERMENTED DOUGH

109 g flour T65
2 g sea salt
11 g sugar
2 g dry frozen yeast (Gold)
16 g butter
30 g milk
30 g water
Total weight: 200 g

Mix everything together for 3 minutes in 1st speed, then 8 minutes in 2nd speed. The dough should end around 23/24°C. Let ferment 1 hour outside then 12 hours at 3°C.

2. COTTON CHOCOLATE BRIOCHE WITH COINTREAU®

For chocolate ganache :
88 g whole milk
5.3 g orange zest
88 g Ocoa 70% dark chocolate

For brioche :
210 g T55 gruau
140 g T65 tradition flour
9 g dry yeast (Gold)
6 g sea salt
158 g butter
105 g fermented dough
175 g whole eggs

10.5 g whole milk (1)
24.5 g Cointreau® 60%
17.5 g honey
70 g sugar
88 g candied oranges
105 Ocoa 70% dark chocolate pieces

Total weight: 1300 g

Make a ganache with milk, orange zest and the Ocoa 70%. Chill in the fridge. Start mixing together the flours, dry yeast, sea salt, cubed butter, fermented dough, whole eggs, milk, Cointreau® and honey for about 20 minutes. At this stage, the dough should be around 21/22°C. Add gradually the sugar and mix for about 15 minutes and until you reach 23/24°C. Add the cold chocolate ganache and mix until you reach 24°C and the right elasticity. Add the candied oranges and chopped chocolate. Let ferment for around 1 hour. Give a fold and chill overnight. Scale and pre shape then let rest 30/45 minutes in the fridge. Shape and proof about 1.5 hours. Bake at 155°C, 0%, speed 2, for 14/15 minutes.

3. COINTREAU® BROWNIE

51 g butter
37 g sugar
8 g inverted sugar
1 g Fleur de sel
58 g Ocoa 70% dark chocolate
26 g T55 flour
23 g cream
37 g eggs
10 g Cointreau® 60%

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COINTREAU


RÉMY MARTIN
COGNAC FINE CHAMPAGNE

MOUNT GAY
Barbados Rum
EST. 1703


ST-RÉMY
COGNAC FINE CHAMPAGNE

PORT
CHARLOTTE

THE BOTANIST
ISLAY DRY GIN

METAXA®


Griottines®
COINTREAU

jacobert®

Père
MAGLOIRE®



RÉMY COINTREAU

GASTRONOMIE

Total weight: 251 g
15 g per brioche

Combine together soften butter, sugar, inverted sugar and Fleur de sel. Incorporate the melted chocolate (45/50°C). Add the sifted flour, then the heavy cream and whole eggs (at room temperature). Finish with the Cointreau®. Chill in the refrigerator for about 1 hour. Pipe in the center of the brioche after proofing.

4. MANDARIN GELLAN

191 g Mandarin puree
38 g passion fruit puree
17 g sugar
4 g gellan powder
Total weight: 250 g
15 g into a 4 cm ½ spheres

Mix the sugar with the Gellan and add it to the purees before 40°C. Bring to a boil and cast. Refrigerate.

5. CHOCOLATE SABLÉ

72 g butter
33 g raw sugar
1 g Fleur de sel
33 g hazelnut powder
11 g eggs
66 g T55 flour
13 g extra brut cocoa powder
Total weight: 229 g
12 g per brioche

Take out the butter 30 minutes in advance to make it slightly more soft. Then combine with the remaining ingredients with the paddle attachment until you get a crumbly texture. Freeze and use.

6. ASSEMBLY

4 x 20 g chocolate Cointreau® brioche - star ring
15 g Cointreau® brownie - piping bag
15 g mandarin gellan - 4 cm ½ spheres
12 g chocolate crumble
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Divide the brioche at 4 x 20 g and shape as a round. Let rest for 30 minutes in the fridge. Shape slightly to make it pointy. Drop 4 pieces in the mold. Proof at 27°C, 80% for 1h30 then pipe the brownie in the center. Sprinkle some chocolate sablé and add the mandarin gellan. Bake at 155°C for 15 minutes, fan 3, 100%.

