



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

COINTREAU® PANETTONE

THE CHIEF

Original creation by
Laurent LUO
Pastry Chef
Xiamen, Fujian, China

Recipe for 7 pieces of 350 g



1. COINTREAU® DRIED FRUITS INSERT

200 g dried grapes
200 g dried orange zest, diced
200 g dried lemon zest, diced
100 g water
75 g Cointreau® 60%

Place dried grapes and zest in the water and boil until evaporation of water. Let cool until 40°C. Add Cointreau®. Let stand for a minimum 2 days.

2. PANETTONE DOUGH

Day 1

500 g flour T45
10 g salt
125 g caster sugar
25 g yeast of baker
150 g yeast
135 g egg yolks
160 g milk

Mix all the ingredients in the tank to form a homogenous structure. Cover with clingfilm and let stand overnight in the fridge.

Day 2

500 g flour T45
10 g salt
125 g caster sugar
25 g yeast of baker
150 g yeast
150 g egg yolks
150 g milk
355 g butter

Place the dough of day 1 in the tank and incorporate the ingredients of day 2, except butter.
Knead on slow speed for 8 minutes.
Continue on fast speed for 3 minutes.
Add butter and mix uniformly.

Incorporate dried fruits in your dough.
Remove the dough from the tank when it reaches 24°C.
Divide into 350g balls and let stand for 1 hour.

Reshape into balls, let stand for 30 minutes.
Reshape again into balls and place in panettone molds.
Let stand for 1 h 30 to 25°C.

Bake in a convection oven at 150°C for 36 minutes.
Let cool for a minimum 3 hours, ideally upside down.

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RÉMY MARTIN
COGNAC FINE CHAMPAGNE

MOUNT GAY
Barbados Rum
EST. 1703


ST-RÉMY
COGNAC FINE CHAMPAGNE

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