



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

HAZELNUT ORANGE CAKE

THE CHEF

Original creation by
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Recipe for 6 cakes, weighing 550 g

1. INGREDIENTS

570 g butter
675 g brown sugar
480 g whole eggs
195 g milk
750 g flour
21 g baking powder
150 g unskinned almonds powder
105 g candied orange peel
75 g hazelnuts
180 g unskinned almonds
90 g Cointreau® 60% vol.

2. SYRUP

525 g sugar
900 g water
300 g Cointreau® 60% vol.

Boil the water and sugar. Allow to cool and then add the Cointreau®.

3. KNEADED BUTTER USED TO GREASE MOULDS

150 g butter
30 g flour

Melt the softened butter and add the flour.
Butter the cake moulds using a brush, then flour.

4. PROCESS

Mix butter and sugar with a spatula.
Then, gradually add almond powder, whole eggs and milk.
Sift together the flour and baking powder, then add to mix.
Pass to the robot-cut candied orange peel, unskinned almonds and hazelnuts, with the Cointreau®.
Add the first mix.
Fill two thirds of the cake moulds and bake in a convection oven at 150°C for around 60 minutes.
Unmould and soak while still hot.

5. FINISCHING

Sprinkle the cakes with hot apricot coated.
Then, decorate with some hazelnuts chips and candied orange peel.



Credit photo: Stéphane Léger