



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

## COINTREAU® LEMON CAKE



THE CHEF

Original creation by  
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'Passion Pâtisserie' Member,  
Belgium

Recipe for 3 cakes of 500 g

### 1. CAKE DOUGH

- 625 g flour
- 12 g baking powder
- 875 g Debic butter
- 300 g icing sugar
- 200 g cane sugar
- 125 g trimoline
- 5 lemon zests
- 2 orange zests
- 10 eggs

Sift the flour and baking powder. Cream the butter and sugars, add lemon and orange zests and add the eggs one by one. When the mixture is smooth, add the flour-baking powder and mix delicately.

### 2. COINTREAU® LEMON DOUGH

- 750 g organic lemons
- 250 g organic oranges
- 250 g caster sugar
- 500 g water
- 100 g Cointreau® 60% vol.

Cook the beforehand washed lemons and oranges, covered by water. When their skin is softened, cool them under cold water. Cook for approximately 15 minutes sugar, water and fruits cut into four parts. Leave to cool preferably overnight. The next day, drain, finely mix and add the Cointreau®.

### 4. ASSEMBLY & FINISHING

Line each cake moulds with baking paper, spread the dough in a 2 cm layer, place a rolled Cointreau® lemon dough, then stir to coat with cake dough.

In the middle, using a pastry bag filled with softened butter, form a regular line.

Baking for 60 minutes to approximately 165°C depending on the oven type.

Decorate with candied oranges and lemons.



Photo credit (cake) : Kasper Van't Hof

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ST-RÉMY

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