



# RÉMY COINTREAU

GASTRONOMIE

COINTREAU

## ORANGE CHOCOLATE FLOWERS

THE CHEF

Original creation by  
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MOF Baker



### INGREDIENTS FOR 10 PIECES

- 400 g orange brioche dough
- 200 g orange chocolate brioche dough
- SQ of egg wash
- SQ of Cointreau® 60% vol.
- QS of syrup at 30°B
- 10 dried orange slices

### INGREDIENTS FOR BRIOCHE DOUGH

- 1 000 g flour
- 25 g salt
- 120 g sugar
- 60 g baking powder
- 600 g eggs
- 500 g butter
- 250 g candied oranges
- 100 g Cointreau® 60% vol.
- 2 orange zests

### PREPARATION

**The day before** : Soak the candied oranges diced, the orange zests and the Cointreau®. Use eggs from the fridge. Mix all the ingredients to form the dough ('frasage'), except butter. The dough should neither be too stiff nor too soft ('pâte batarde'). Kneading 5 minutes in second gear using the paddle attachment. Gradually add softened butter. Knead until the dough falls apart of the tank of the beater. In first gear, add the macerated candied oranges. For the orange chocolate brioche dough, add 50 g of cocoa powder per kg of dough at the end of mixing. Dough to 24°C. Rest period ('pointage') 1 hour. Fold the dough and reserve for the fridge until the next day.

Use the brioche doughs from the fridge ; roll out the doughs (using a sheeter) into rectangles 60 cm by 25 cm. Lay the two doughs one on top of the other, the orange brioche dough below the chocolate brioche dough ; flatten to really glue the 2 doughs. Reserve for the fridge to harden. Flatten the edge and glaze. Wrap the dough and chill in freezer for 10 minutes. Cut pieces on 6 cm in length and make 7 equal cuts on the three-quarters. Spread this parts to form a flower and place on baking sheet. Rising time 1 h 30 to 25°C. Glaze and bake to 220°C in a deck oven or 170°C in a convection oven for 12 minutes. Avoid over-baking: the pastry is golden brown. Brush with Cointreau® from the oven, then brush with syrup. Return to oven for 1 minute to dry. After cooling, decorate with a slice of dried orange.

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