



# RÉMY COINTREAU

GASTRONOMIE

COINTREAU

## ORANGE COINTREAU® BRIOCHE



**BAKER SECRETS:** A Lesaffre & Rémy Cointreau Gastronomie collaboration

THE CHEF

Original creation by Johnny CHEN, World Champion of Bakery



Recipe for 16 pieces

### 1) PRE-PREPARATION

#### Cointreau® Marmalade

- 1000 g of orange peel
- 100 g of Cointreau® 60% vol.

Soak the orange peel in Cointreau® for about 24 hours before use.

#### Candied Orange Slices

- 300 g of sugar
- 250 g of water
- 3 oranges, sliced
- 10 g of Cointreau® 60% vol.

Place all ingredients into a pot and bring it to boil. Rest aside for use later.

#### Tropical filling

- 100 g of whole eggs
- 40 g of sugar (1)
- 30 g of corn flour
- 220 g of passion fruit puree
- 130 g of sugar (2)
- 140 g of water
- 10 g of lemon juice
- 20 g of Cointreau® 60% vol.

Part A: Mix whole eggs, sugar (1), corn flour and passion fruit puree evenly.

Part B: Bring sugar (2), water, lemon juice and Cointreau® to a boil. Incorporate mixture derived from Part A into the pot. Mix ingredients evenly. Cool and rest aside for use.

### 2) DOUGH

#### Part 1

- 300 g of French flour T55
- 700 g of bread flour (high-protein)
- 20 g of Saf-instant® Gold instant dry yeast
- 5 g of Magimix® Softness bread improver
- 200 g of sugar

- 15 g of salt
- 150 g of whole eggs
- 150 g of egg yolk
- 360 g of milk

#### Part 2

- 350 g of butter

#### Part 3

- 500 g of Cointreau® marmalade

#### Prepare the dough

Mix all ingredients in Part 1 for the dough using a spiral mixer. Mix on low speed for 4 minutes, followed by high speed for 6 minutes.

Add ingredients in Part 2 into the mixture and mix on low speed for another 3 minutes, followed by high speed for 2 minutes.

At the end of mixing, add ingredients in Part 3 into the mixture. Ensure that the dough temperature is around 26°C (+/- 1°C).

First fermentation: Cover and ferment the dough for 40 minutes.

#### Shaping the dough

Divide the dough into portions of 150 g.

Leave the dough portions to rest in the chiller for about 1 hour at 3°C.

Place dough in a round tin with an open center.

Proof dough at 30°C at 75% humidity, until it has doubled in size (approx. 60 minutes).

#### Baking

Preheat deck oven ; top heat of 200°C and bottom heat of 180°C. Bake for 20 minutes.

### 3) SERVING AND GARNISHING

Remove bread base from tin, cut into portions measuring about 12 cm in length.

Layer tropical filling evenly on top of the bread portions.

Garnish with a slice of candied orange and sprinkle of grated pistachio.

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