



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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ST-RÉMY

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