



# RÉMY COINTREAU

GASTRONOMIE

**MOUNT GAY**  
Barbados Rum 1703  
EST. 1703

## MOUNT GAY® RUM & RAISIN ROLLS



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

THE CHEF

Original creation by  
Johnny CHEN,  
World Champion of Bakery

Recipe for about 16 pieces

### 1) PRE-PREPARATION

#### Macerated Raisins

- 1 000 g raisins
- 100 g of **Mount Gay® Rum**
- or **Rémy Martin® Cognac** or **Cointreau®**

Soak the raisins in **Mount Gay® rum** for about 24 hours before use.

#### Custard Filling

- 1 000 g of milk
- 70 g of sugar (1)
- 50 g of butter
- 70 g of sugar (2)
- 100 g of egg yolk
- 100 g of whole eggs
- 60 g of cake flour
- 40 g of corn flour

Part A: Whisk whole eggs, egg yolk and sugar (1) to ribbon stage.

Part B: Add cake flour and corn flour into Part A.

Part C: Bring milk and sugar (2) to a boil, and stir Part B into the boiling milk mixture.

Stir in butter evenly.

Cool and rest aside for use.

### 2) DOUGH

#### Laminated Dough

- 800 g of French flour T55
- 200 g of bread flour (high-protein)
- 240 g of milk
- 160 g of water
- 100 g of eggs
- 20 g of salt
- 100 g of sugar



- 5 g of Maltose extract
- 15 g of Salt-instant® Gold instant dry yeast
- 10 g of Magimix® Light Green bread improver
- 30 g of milk powder
- 50 g of butter

500 g of dry butter (sheeting butter)

#### Prepare the dough

Mix all ingredients for the dough using a spiral mixer. Mix on low speed for 3 minutes, followed by high speed for 4 minutes. At the end of mixing, ensure that the dough temperature is around 24°C (+/- 1°C).

First fermentation: Ferment the laminated dough for 30 minutes at 3°C.

#### Shaping the dough

Laminate the dough with 500 g of dry butter using a dough sheeter, with a 2 double fold, to achieve a size of about 55 cm x 40 cm.

Rest the laminated dough for 30 minutes in the chiller at about 3°C.

Remove the laminated dough from the chiller, spread 300 g custard filling and sprinkle 400 g macerated raisins evenly onto the laminated dough.

Roll the dough, and cut them into pieces of 1-inch width.

Proof the danish at 28°C, 75% humidity, until it has doubled in size (approx. 50 minutes).

Prepare a layer of egg wash (egg + sugar) on the surface of the danish.

#### Baking

Preheat deck oven ; top heat of 210°C and bottom heat of 190°C.

Bake for 16 minutes.

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ST-RÉMY

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