



RÉMY COINTREAU

GASTRONOMIE



ST RÉMY® BRANDY INFUSED PURPLE SWEET POTATO BUN



BAKER SECRETS: A Lesaffre & Rémy Cointreau Gastronomie collaboration

THE CHEF

Original creation by
Johnny CHEN,
World Champion of Bakery



Recipe for 6 pieces

1) PRE-PREPARATION

Macerated apricots

- 1000 g of dried apricots
- 150 g of St-Rémy® brandy 60% vol.
- 2 g of cinnamon powder

Add cinnamon powder into the St-Rémy® brandy, stir well, and soak the dried apricots into the mixture for about 24 hours before use.

Purple sweet potato crumble crust

- 165 g of butter
- 125 g of sugar
- 275 g of cake flour
- 10 g of purple sweet potato flour

Mix all ingredients evenly to achieve a crumble dough. Refrigerate until it hardens. Grate the crumble dough to achieve grated dough bits. Rest in chiller for use later.

Decorative topping

- 70 g of butter
- 100 g of sugar
- 170 g of water
- 170 g of cake flour

Mix all ingredients evenly, fill them into a piping bag and refrigerate for use later.

2) DOUGH

Part 1

- 600 g of French flour T65
- 200 g of French flour T55
- 200 g of T130 Rye flour
- 15 g of Saf-instant® Red instant dry yeast
- 5 g of Magimix® Green bread improver for volume & tolerance
- 60 g of purple sweet potato flour
- 20 g of salt

- 40 g of honey
- 680 g of water

Part 2

- 570 g of macerated apricots
- 150 g of dried raisins
- 90 g of orange peel
- 30 g of roasted almond powder
- 240 g of roasted walnuts

Prepare the dough

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

Add ingredients listed in Part 2 for the dough, and mix on low speed for another 2 minutes.

At the end of mixing, ensure that the dough temperature is around 26°C (+/- 1°C).

First fermentation: Cover and ferment the dough for about 60 minutes, knock back and ferment for another 30 minutes.

Shaping the dough

Divide the dough into portions of 500 g.

Cover and leave the dough portions to rest for about 20 minutes.

Prepare cream cheese in portions of 100 g.

Roll out the dough and wrap 100 g of cream cheese evenly in each portion.

Fold the dough to achieve a length of about 18 cm.

Coat the dough in purple sweet potato crumble.

Proof dough at 28°C at 75% humidity, until it has doubled in size (approx. 60 minutes).

Garnishing

Pipe the decorative paste on the surface of the dough.

Baking

Preheat deck oven ; top heat of 210°C and bottom heat of 180°C. Bake for 18 minutes.

COINTREAU



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