



RÉMY COINTREAU

GASTRONOMIE



THE CHRISTMAS BRIOCHE ORANGE CHOCOLATE HAZELNUT

THE CHEF Original creation by Ludovic RICHARD,
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Recipe from the book «Passion and baking traditions»
by editions Bellouet Conseil
(for sale on the school website)



Recipe for around 9 brioches

1. BRIOCHE

- 200 g whole hazelnuts
- 250 g candied orange peels
- 30 g Cointreau® 60%
- 2 orange peels
- 40 g orange juice
- 600 g tradition flour T65
- 400 g flour T45
- 20 g salt
- 120 g sugar
- 40 g fresh yeast
- 260 g liquid sourdough
- 150 g whole milk
- 400 g whole eggs
- 400 g butter
- 150 g dark chocolate chip

Roast the hazelnuts for 8 to 10 minutes in a ventilated oven at 160°C. Let cool and crush coarsely then mix with candied orange peels, cut into small cubes. Add Cointreau®, peels and orange juice. Set aside.

Place flours, salt, sugar, yeast, liquid sourdough, milk and eggs in the beater bowl and mix about 4 to 5 minutes on first speed. Depending on the characteristics of the flours, correct if necessary the hydration of the dough with a little egg or milk. Knead on second speed until the dough has enough body, then add butter previously cut into small pieces. Knead again at first speed until the butter is fully incorporated and the dough is smooth. Incorporate the mix hazelnuts, candied orange peels, Cointreau® and dark chocolate chip.

At the end of kneading, the temperature of the dough must be between 23 and 25°C.

Roll the dough, protect it with plastic film, let stand 45 minutes to 1 hour at room temperature (24/25°C), then fold.

Place the dough a few minutes in the freezer so that it quickly cooled, then keep cold (+2/4°C) until the next day.

Weigh dough pieces to 340 g and shape them into balls. Leave the dough pieces to rest again for 20 to 30 minutes, then shape into balls and place in square moulds (12 cm), pre greased. Let rise for about 2 hours in a fermentation chamber to 25°C.

2. MACARONADE

- 200 g hazelnut powder
- 25 g corn starch or potato starch
- 150 g sugar
- 150 g egg whites

In an electric mixer fitted with a flat beater, mix hazelnut powder, starch, sugar and gradually add egg whites. Reserve in the fridge (4°C).

3. FINITIONS

- 525 g macaronade
- S.Q. unroasted hazelnut chips
- S.Q. icing sugar
- S.Q. roasted hazelnuts
- S.Q. neutral glaze
- S.Q. slices of candied orange
- S.Q. dried vanilla beans

Before baking, with a pastry bag, place some macaronade on the brioche and gently spread with a spatula.

Then place on the brioche a few pieces of unroasted hazelnuts. Sprinkle twice with icing sugar and bake about 25 to 30 minutes in a ventilated oven at 160°C or 30 to 35 minutes in a sole oven at 170/180°C.

Remove from the oven and cool on rack.

Decorate with a few roasted hazelnuts, glued with neutral glaze, a slice of candied and dried orange, and a few pieces of dried vanilla beans.

