

BRIOCHE TROPEZIENNE

FRENCH STYLE SINGLE SERVE

DIFFICULTY LEVEL B B B







BRIOCHE DOUGH

INGREDIENTS		PREPARATION
DOLCE FORNO	g 2500	Mix all the ingredients in a spiral mixer or a doble arm mixer, except for the butter, until obtained a
WATER - AT ROOM TEMPERATURE	g 250	smooth dough.
MILK 3.5% FAT	g 375	Finish the dough with the soft butter added in 2 times.
EGGS	g 375	Leave the dough to rest well covered for about 30-45 minutes in the refrigerator (+ 5 ° C).
UNSALTED BUTTER 82% FAT - SOFT	g 375	Pass the dough through a sheeter ang give a rectangular shape.
YEAST	g 100	Place the butter in the middle and fold over the dough.
SALT	g 25	Laminate giving two double turns.
BUTTER-PLATTE - FOR THE TURNS	g 1000	Finally laminate the dough at 2,5mm and cut out bands of 3cm by 110cm in length and roll over.
		Place into suitable mould and leave to prove for 150-180 min at 24C°, with a 70-80% of humidity.
		Bake at 180-190C° for about 20min.

VANILLA AND WHITE CHOCOLATE CHANTILLY

INGREDIENTS		PREPARATION
MILK 3.5% FAT	g 100	Heat up the milk with the JOYPASTE at 85°C.
JOYPASTE VANIGLIA BIANCA	g 5	Add the LILLY and stir.
LILLY NEUTRO	g 15	Pour over the chocolate and emulsify with the hand blander. Add in the cold liquid cream mixing well
SINFONIA CIOCCOLATO BIANCO 33%	g 170	and let crystallize in the refrigerator around 8 hours.
LIQUID CREAM 35% FAT	g 200	



FILLING AND GARNISH

INGREDIENTS

CHOCOCREAM PASTICCERA

TO Taste

TOFFEE D'OR CARAMEL

BIANCANEVE PLUS

To Taste

FINAL COMPOSITION

Cut horizontally the brioche in half.

Whip the vanilla chanitlly.

Pipe the vanilla chantilly in intervals with the CHOCOCREAM around the outer rim of the brioche forming like a crown.

Fill the center with both creams and some drops of TOFFEE D'OR CARAMEL.

Close the tropezienne and dust it with the BIANCANEVE.

Decorate with DAISY XL DOBLA.



RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF

