

# Brioche in the evening dress

When bakery meet with pastry. The idea is to create an impressive and festive look using simple brioche as a base.



## Recipe

### BRIOCHE DOUGH-180G/BASE54

Water	50g
Levadura	45g
Azúcar	30g
Sal	15g
Huevo	400g
Mantequilla	500g
Ralladura limón, naranja	20g
<b>Totaal</b>	<b>1060g</b>

### BRIOCHE DOUGH-180G/BASE54

Mix the water and the fresh yeast directly in the mixer bowl. Add the Dolce Formo Maestro, eggs, salt, and sugar. Knead 12 to 15 minutes until the dough comes off the sides of the bowl. Incorporate the tempered butter and knead until total incorporation. The temperature of the dough at the end of the kneading must be between 22/24. Place the brioche dough into a recipient covered with plastic wrap and let proofing at room temperature for about 1 hour. The volume as to double. Deflate the dough and place to the fridge for 1h. Deflate the dough and let one night in the refrigerator. Cut out, roll out the dough depending on the form. Arrange the brioche shaped into a baking tray. Lightly egg wash the surface. Allow to proof at temperature between 28/29°C and 90% of hygrometry during 1h30 for individual piece and 2h30 for big one. After proofing egg wash a second time, cut the surface with scissor and place directly to the pre-heated oven (180°C). Bake at 160°C around 20/25 minutes.

### CHESTNUT CREAM-200G

Chestnut paste	250g
Chestnut puree	150g
Chestnut cream	300g
<b>Totaal</b>	<b>700g</b>

### CHESTNUT CREAM-200G

In the mixing bowl, with the paddle attachment, mix the chestnut paste with the puree. Add the chestnut cream and mix until homogeny, creamy texture. Fill in the bottom of the sliced brioche.

## SOFT SALTY TOFFEE-80G

Granulated sugar	400g
Heavy cream 35% fat	825g
Glucose	280g
Salty butter	180g
Fleur de sel	2g
Minuetto Milk chocolate 36%	80g
Cocoa butter	20g
<b>Totaal</b>	<b>1787g</b>

## SOFT SALTY TOFFEE-80G

Cook the dry sugar into caramel at 185°C. Stop the cooking adding the butter and pouring gently the hot cream to the caramel. Cook again until 105/106°C and let cool down at 70°C. Pour gradually the caramel mixture into the milk chocolate to realize a perfect emulsion. Mix with hand blender and pour directly to a container. Let cool down.

## CHESTNUT "CHANTILLY"-350G

Cream 35% fat	375g
Chestnut paste	115g
Gelatin	5g
Water	30g
<b>Totaal</b>	<b>525g</b>

## CHESTNUT "CHANTILLY"-350G

In a saucepan, heat the cream and pour over the chestnut paste stirring well and add the melted gelatin mass. Mix and reserve in the refrigerator until next day. For use, whip the cream as for Chantilly. Pipe the Chantilly over the mandarin compote. Then place directly the previous frozen preparation on top closing the mold. Freeze.

## CANDIED CHESTNUT-190G

Candied chestnut	17 pieces
<b>Totaal</b>	<b>17 pieces</b>

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Candied chestnut 17 pieces

## ORANGE MANGO JELLY-180G

Orange juice	200g
Mango puree	100g
Sugar	60g
Agar agar	6g
Gelatin powder 200 bloom	5g
Water	30g
<b>Totaal</b>	<b>401g</b>

## ORANGE MANGO JELLY-180G

Heat the purees at 40°C and pour gradually, stirring well, the mixture sugar/agar-agar. Bring to a boil and add the melted gelatin. Pour into a form of ø16cm. Freeze, unmold and cut into equal triangles. Reserve for decoration.

## Assembly, layout and finishing

Cut the crown brioche in two parts. Pipe the chestnut cream all over the bottom part. Place the candied chestnut all around keeping space in between. Pipe the Chantilly chestnut cream in between the free spaces forming nice rosaces. Place orange mango jelly on top and pipe a line of chestnut Chantilly all around. Cover with the second part of brioche and decorate the top with some chestnut Chantilly, candied chestnut, and orange mango jelly (form into silicon mold). Sprinkle some icing sugar on top. Decoration with Dobla chocolate orange.

**Enjoy this exciting recipe.**



**Chocolate  
orange**