

Hazelnut - orange brioche

For 2 brioches (6-8 pers each)



Hazelnut filling

125g Piedmont hazelnut paste PFS0004221
100g icing sugar
100g milk chocolate

Melt the milk chocolate then add the icing sugar and the hazelnut paste.
Blend then cooldown at 24-25°C.

Orange brioche dough

250g Flour T65
250g High gluten flour
10g Salt
50g inverted sugar
17g fresh yeast
250g eggs (whole)
75g milk
200g butter
0,6g orange essential oil HLE0002092

Knead together during all the ingredients except the butter and the orange essential oil until the dough doesn't stick around the bowl.

Add the butter and the orange essential oil then knead again until having no butter lumps.

Wrap with contact then leave in the fridge for a night.

Divide the dough in 2 equal parts

Roll out the dough (25cm x 20cm)

Spread 150g of hazelnut filling then roll it.

Cut in half in the length then twist the 2 pieces.

Put in brioche molds.

Leave 2 hours at 25°C then eggwash and put chopped hazelnuts on top.

Bake 45 minutes at 175°C