

Recipe: Brioche with pralines

For 20 individual brioches



ARABIC GUM GLAZE

50g of water
40g of arabic gum DIV0004023

Mix the water and the Arabic gum
Heat until 80°C and wrap it
Leave it a room temperature for 24h

RED PRALINES

1000g de sucre cristal
200g of water
0,42g of red colouring COL0008111
150g of whole roasted almond
0,5g of orange blossom flavour (natural flavour) ACN0004163

Mix the colouring and the sugar in one pan, then add the water and the natural flavour
Make it boil and put it aside
Cook 1/6 of the syrup at 120°C then pour it on the still hot almond
Mix with a spatula to coat all the almond
The sugar will crystalize
Repeat 5 times in order to had more crystalized sugar around the almond
Add the glaze and leave it dry for 24 to 48h at room temperature.

BRIOCHE DOUGH

250g of Flour T65
250g of Flour rich in Gluten
10g of Salt
50g of Sugar
17g of Fresh yeast
250g of Eggs
75g of Milk
200g of Butter

Mix all the ingredient, except the butter until the dough don't attached the bowl

Then add the butter in the dough until there isn't any pieces left

Wrap and let it cool down in a fridge for the night

Grind the praline

Spread the dough in a square shape and add 400g of crushed praline for 1Kg of dough

Make a sausage form and cut it in 20 pieces, then make a ball with it.

Let it rest for 1h30 at 27°C then eggwash (you can add pralines powder on top)

Cook for 15 min at 180°C un a fan oven.

Let it cool down on a rack