



Chocolate Pastry Cream Filled

YULE LOG BRIOCHE

Created by Chef Ambassador Vincent Catala

YEAST DOUGH

- 250g Flour
- 146g Cold Water (18°C or 65°F)
- 4g Yeast
- 3g Salt

- Make the dough ferment by mixing all the ingredients until you get a smooth dough base. Then make a breakdown (breakdown and rotation movement with the dough to incorporate air inside).

- Rest and cool for 24 hours prior to use.

BRIOCHE DOUGH

- 250g Flour
- 360g High Gluten Flour
- 9g Salt
- 80g Fine Sugar
- 18g Yeast
- 170g Eggs
- 190g Whole Milk
- 80g Yeast Dough
- 100g Butter
- 100g Isigny Butter (higher fat content)

- Mix the two flours, salt, and sugar together in a bowl.
- In another bowl combine everything except the butter and yeast dough.
- Combine the liquid mass with the flour mass and also the yeast dough, then mix them all with a hook at speed 4 until smooth.

- Create a butter mixture (consistency of mayonnaise) and incorporate into dough.
- When finished let the dough rest overnight.

CHOCOLATE PASTRY CREAM

- 125g Whole Milk
- 125g Heavy Cream (35%)
- 40g Cream Powder or Corn Starch
- 45g Sugar
- 80g Dark Chocolate (70%)
- 80g Egg Yolks

- Combine egg yolks, sugar, and cream powder or corn starch and whisk.
- In a separate pan mix cream and milk and begin to warm over medium heat.

- Pour 70% of the warm milk into the yolk, sugar, and cream powder combination and mix.

- Pour the entire combination back into the warm pan and whisk until you have a smooth cream (mayonnaise consistency).

- When the texture is achieved pour the cream into another bowl and add your selected chocolate and combine.

- Cool in a fridge.

FINISHING

- Roll out the dough to a thickness of 5mm
- Spread the cream leaving a 2cm border on all sides (cream is better if frozen).
- Fold in half and spread another layer of cream on top of the dough.
- Repeat until you have achieved the shape of a log.

- Cut the dough to the length of your baking mold.
- Place into mold and let rise for 1½ to 2 hours.
- Bake for 20 minutes at 480°F.
- Check using toothpick or temperature of 150-200°F.

- Let cool before covering with melted chocolate.
- Refrigerate until cool and brush with cocoa powder! ENJOY.