

BRIOCHE WITH CRÈME PÂTISSIÈRE



SERVES

8-12



METHOD

BAKE



MINUTES

540



DIFFICULTY

7/10



MAKES 8-12 BRIOCHE

BRIOCHE SPONGE

- 85 ml (1/3 cup) warm whole milk
- 20g (5 tsp) fresh yeast or 7g (1 3/4 tsp) dry yeast
- 1 large egg
- 300g (2 cups + 2 tbsp) all purpose flour

BRIOCHE DOUGH

- Brioche Sponge
- 75g sugar (1/4 cup + 1tbsp + 1tsp)
- 1 tsp salt
- 4 eggs, beaten
- 200g (1 1/2 cup) flour
- 170g (1 3/8 stick) unsalted butter

CRÈME PÂTISSIÈRE

- 16oz (2 cups) whole milk
- 1 vanilla pod or 1 tsp vanilla paste or extract
- 120g of egg yolks (6)
- 100g (1/2 cup) sugar
- 50g (5 tsp) cornstarch
- 50g (3 tbsp + 1 tsp) unsalted butter

- Pour the warm milk, yeast, egg, and half of the flour into the bowl of your bread machine.
- Mix the ingredients together with the machine or mixer just until everything is blended.
- Turn off the kneading and sprinkle the remaining dough over the flour to cover the sponge.
- Set aside for 15 to 40 minutes, or until it has risen and the flour coating has cracked
- You now have your sponge base.

- In a pot under medium heat, bring the milk & Vanilla to a boil.
- Meanwhile, mix egg yolks with sugar and cornstarch.
- Pour half of the hot milk into the egg mixture and stir, then pour everything back into the pot, under medium heat.
- Continue to mix without stopping to thicken the cream.
- Once thickening, turn off heat and continue whisking until cream is thick and consistent.
- Transfer the cream to a shallow dish, cover the surface with plastic wrap, and cool down in the refrigerator for at least an hour before use.
- Before using, whisk the cream to smoothen.

- Add sugar, salt, beaten eggs, and flour to the sponge mixture.
- Put your bread machine on the "dough" program and knead for approximately 10 min (or until the dough is coming off the edges of the bowl).
- Gradually add diced warm butter to the dough with the kneading program on (a few tbsp at a time until completely incorporated).
- Each time you add butter the dough will fall apart and come back together.
- When all of the butter is well incorporated, you'll have a nice smooth dough that is coming off the sides of the bread machine bowl.
- Butter a large bowl and transfer your brioche dough to it. Cover the bowl tightly with plastic wrap and refrigerate the dough overnight or at least 4 to 6 hours until it has doubled in size.
- If you want to use the dough right after this rise, wrap it airtight and store it in the freezer.

- Roll out your dough onto a floured surface with a rolling pin.
- Dust the top of the dough lightly with flour to keep it from sticking to the rolling pin.
- Roll the dough in a rectangle, and fold it to the middle lengthwise.
- Roll the dough again in a rectangle and now fold it widthwise.
- Finally, roll the dough to a rectangle approximately 16" - 12" wide.