

# Easter Brioche (vanilla & chocolate)

## Ingrédients

- 8g fresh baker's yeast
- 100g whole milk
- 250g T45 or wheat flour
- 30g granulated sugar
- 1 egg
- 5g salt
- 1 vanilla bean or vanilla powder
- 100g butter
- 70g dark chocolate chips
- 100g milk chocolate
- 40g whole liquid cream
- 10g milk

## Préparation

1. Easter lasts an entire weekend, so I wanted to offer you something other than dessert recipes.
2. so why not a recipe for a delicious and very chocolaty breakfast or brunch?
3. Here is the result with this vanilla and chocolate chip brioche, filled with a smooth milk chocolate ganache and small chocolate eggs, of course, Easter requires it!
4. But of course, you can remove the eggs and make this recipe at any time of the year, making the changes that tempt you the most: with or without vanilla, orange blossom, dark or milk chocolate chips... several ways to enjoy!
5. Equipment: Pastry bags 8mm Nozzle Brioche mold  
Ingredients: I used Jivara chocolate from Valrhona : code ILETAITUNGATEAU for 20% off the entire site (affiliate).
6. Preparation time: 40 minutes + 3 to 4 hours of rising + 20 minutes of baking  
For 6 to 8 people: Ingredients: fresh baker's yeast whole milk T45 or wheat flour granulated sugar 1 egg salt 1 vanilla bean or vanilla powder butter dark chocolate chips  
For glazing: 1 egg and one teaspoon of liquid cream  
Recipe: In the bowl of the mixer equipped with the dough hook, pour the milk and crumble the fresh yeast into it.
7. Cover with flour, then add sugar, vanilla, salt, and the egg.
8. Knead at low speed for a few minutes; you should obtain a homogeneous and smooth dough that detaches from the sides of the bowl.
9. Then incorporate the butter cut into small pieces and continue kneading, gradually increasing the speed until the butter is well incorporated and the dough detaches from the sides of the bowl again.
10. It should be smooth and elastic.
11. Let it rest at room temperature for 30 minutes, then add the chocolate chips, form a ball, and place in the refrigerator for at least 3 hours or preferably overnight.
12. Afterwards, degas the dough and form a ball.
13. Place it in your previously buttered mold and make a hole in the center (to fill it after baking), then let the brioche rise for about 1h30 (more or less depending on the room temperature).
14. When the brioche has risen, glaze it using a brush with the beaten egg and cream mixture.
15. Put in the preheated oven at 190°C for 30 minutes of baking (if necessary, after 20 minutes, you can cover the brioche with aluminum foil so it doesn't color too much).
16. Let it cool for a few minutes, then unmold it and let it cool completely.

17. The ganache and finishing: milk chocolate whole liquid cream milkMini Easter eggs for decorationHeat the milk and cream, then pour over the partially melted chocolate.
18. Blend to obtain a smooth and shiny ganache, then let it crystallize.
19. Then, put it in a pastry bag equipped with a small smooth nozzle and fill the brioche.
20. Decorate with some chocolate eggs and enjoy!

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