

Vendée Brioche (Olivier Lainé, Ritz)

Préparation : 35 min • Cuisson : 30 min

Ingrédients

- 500g of T45 flour
- 80g of granulated sugar
- 8g of salt
- 20g of baker's yeast
- 100g of thick fresh cream
- 3 eggs
- 120g of unsalted butter
- 15g of amber rum
- 20g of orange blossom
- 1 egg for glazing

Préparation

1. A new brioche recipe, yes, but not just any brioche, since it's the recipe from chef Olivier Laine, who has been at the head of the Ritz for a few weeks (and at the Ritz Escoffier school long before that).
2. He shared the recipe on his Instagram account, and of course, I wanted to try it.
3. It's a Vendéenne brioche, made with thick fresh cream, ultra soft and stretchy, and it keeps well for several days.
4. I recommend using quality ingredients, for me, butter and cream from Bresse (this will affect the taste and final texture of the brioche).
5. If you want to keep it for several days, always remember to wrap it well and, if possible, store it in a bread box (the link to mine is below).
6. In the worst case, 30-40 seconds in the microwave with a glass of water or sliced in the toaster, and you will enjoy it even 5 or 6 days after baking
Equipment: I used my Kenwood Cooking Chef robot / code FLAVIE = 3 accessories of your choice offered with the purchase of the robot / code FLAVIE = 20% discount on all accessories
Bread box for storage: referral code FLAVIE10 = 10 discount on your first order
Preparation time: 30 minutes + at least 2h30 of resting + about 30 minutes of baking
For a brioche about 25cm long: Ingredients: of T45 flour of granulated sugar of salt of baker's yeast of thick fresh cream 3 eggs of unsalted butter of amber rum of orange blossom 1 egg for glazing
Recipe: Mix the flour, crumbled yeast, sugar, salt, eggs, rum, and orange blossom.
7. Knead for a few minutes (the dough is quite compact, which is normal; to soften it, I added the thick cream gradually during kneading, while the chef only adds it later, along with the butter).
8. The dough should be smooth and pull away from the sides of the bowl.
9. Then add the butter cut into small pieces (as well as the cream if you haven't added it before).
10. Knead again for several minutes; the dough should be smooth and elastic and pull away from the sides of the bowl.
11. Form a ball, then let it rise for 30 minutes at room temperature.
12. After that, I put it in the fridge for a night, but this is not mandatory; you can proceed directly to shaping.
13. Shape the dough according to the form you want: balls in a loaf pan, a braid with 3 or 4 strands, individual pieces for a milk bread shape... Let it rise for 2 hours at room temperature, then glaze the brioche with a beaten egg using a brush.
14. Bake in a preheated oven at 170°C for about half an hour.
15. Let cool, then enjoy!

