

Apple pie focaccia

Ingrédients

- 100g of granulated sugar
- 25g of brown sugar
- 50g of salted butter
- 185g of butter
- 200g of whole milk
- 15g of fresh yeast
- 500g of T45 flour
- 2 eggs
- 10g of salt
- 5 apples (about 700-750g once peeled and cored)
- 50g of granulated sugar
- 50g of salted butter
- 200g of whole milk
- 15g of fresh yeast
- 500g of T45 flour
- 2 eggs
- 10g of salt
- 50g of sugar
- 160g of butter
- 25g of butter
- 20g of brown sugar

Préparation

1. Autumn, for me, always evokes the smell of brioche, cinnamon, and apples.
2. This year I wanted to bring all that together in a new recipe, a brioche with caramelized apples in the style of focaccia; a large tray to share at breakfast or snack time, with a cappuccino or a cup of tea to complete the experience.
3. If you wrap it well with plastic wrap, the brioche keeps very well for several days; just warm it up for a few seconds in the microwave, but you can also reduce the quantities and halve the recipe.
4. For this recipe, I used my best ally in the kitchen, my Kenwood Cooking Chef.
5. It took care of the kneading and rising of the dough, the cutting, and the cooking of the caramelized apples.
6. With the code FLAVIE, you get 3 accessories of your choice for the purchase of a cooking chef.
7. In this recipe, I used the brunoise accessory (it is one of the ones I use the most along with the thermo-resistant blender, the mini chopper, and the pasta maker).
8. With the same code (FLAVIE), you also get 20% off all accessories (compatible with other Kenwood robots as well) / commercial collaboration.
9. Shopping list: 5 apples of granulated sugar of brown sugar of salted butter of butter One tablespoon

of vanilla extract Optional: a bit of ground cinnamon of whole milk of fresh yeast of T45 flour 2 eggs of salt Preparation time: 50 minutes + at least 2 hours of resting + 25 minutes of baking For a large tray of approximately 40x30cm: The caramelized apple cubes: 5 apples (about 700- once peeled and cored) of granulated sugar of salted butter One tablespoon of vanilla extract Optional: a bit of ground cinnamon Peel the apples and cut them into cubes (I used the brunoise accessory of my cooking chef).

10. Sauté them while stirring regularly with the sugar, butter, vanilla, and cinnamon (if you are using a cooking chef, you can do this in the bowl at a temperature around 120°C and mix every 30 seconds) until the apples are tender and caramelized.

11. Let cool.

12. The brioche: of whole milk of fresh yeast of T45 flour 2 eggs of salt of sugar of butter In the bottom of the bowl fitted with the hook, mix the crumbled yeast and the milk.

13. Cover with the flour, then add the eggs, sugar, and salt.

14. Knead for about 10-15 minutes at low speed; the dough should be smooth and pull away from the sides of the bowl.

15. Add the butter cut into small pieces and knead again at speed 2-3 until the dough is smooth and elastic.

16. The rising and baking: of butter of brown sugar Optional: ground cinnamon If you are using the cooking chef, use the robot's rising program to let the dough rise for 1 hour.

17. Otherwise, cover the bowl and let the dough double in volume (about 1h30 depending on the temperature in your home).

18. Then, spread the dough in a large previously buttered dish.

19. Let rise again for about 1 hour.

20. Then, like for a focaccia, press your fingers into it to make holes, then cover with the caramelized apples, pressing them slightly into the brioche.

21. Add the butter cut into small cubes, then sprinkle with brown sugar (and cinnamon if you want).

22. Bake in a preheated oven at 170°C for about 25 minutes.

23. Let cool slightly, then cut into squares and enjoy!