

Brownie brioche with praline

Ingrédients

- 100g of chocolate
- 80g of butter
- 2 eggs
- 80g of sugar
- 20g of unsweetened cocoa powder
- 25g of flour
- 14g fresh yeast
- 150g milk
- 400g flour
- 60g sugar
- 7g salt
- 2 eggs
- 100g butter
- 1 egg for glazing

Préparation

1. Take a brioche, add a brownie heart and even a little praline for the more indulgent, and you have the perfect snack!
2. If not for the necessary resting time at several points, it's a rather easy recipe that you can adapt: with or without praline, with or without chocolate chips, you can add nuts to the brownie, replace the praline with caramel.
3. many possibilities to enjoy Ingredients: I used Caraïbes chocolate, cocoa powder, and crispy pearls from Valrhona: code ILETAITUNGATEAU for 20% off the entire site (affiliate).
4. Preparation time: 45 minutes + resting / proofing / baking For about fifteen brioches: Brownie: of chocolate of butter A pinch of fleur de sel 2 eggs of sugar of unsweetened cocoa powder of flour Melt the butter & chocolate, then add the fleur de sel.
5. Whisk the eggs with the sugar, then incorporate the melted butter and chocolate.
6. Finally, add the cocoa and flour.
7. Pour into small molds about 4cm in diameter, then bake at 170°C for 8 to 10 minutes.
8. Let cool completely before unmolding.
9. Brioche: fresh yeast milk flour sugar salt 2 eggs butter 1 egg for glazing Chocolate chips Praline Pour the milk into the bottom of the bowl and cover with the flour.
10. Add the eggs, then the sugar, salt, and the eggs.
11. Knead at low speed for 10 to 15 minutes, or until the dough is uniform and detaches from the sides of the bowl.
12. Then, add the butter cut into small pieces and knead again until the dough detaches from the sides and forms a film when stretched.
13. Form into a ball, cover and let rest at room temperature for 30 minutes.
14. Then, place it in the refrigerator for at least 2 hours, if possible overnight.
15. After resting, add chocolate chips (or crispy pearls) to the dough if you wish, then divide it into pieces of about each.
16. Roll out each piece, place a brownie in the center, then fold the brioche dough all around.

17. Place each brioche in a previously buttered mold or ring, or directly on a baking sheet covered with parchment paper.
18. Let rise for about 1h30, then glaze with beaten egg and bake for 15 to 20 minutes in the preheated oven at 180°C.
19. Let cool, then if you wish, fill the brioches from the bottom with praline placed in a piping bag fitted with a small round tip.
20. Finally, enjoy!

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