

Chocolate & Vanilla Swirl Brioche

Ingrédients

- 250g of sifted flour, or T45 if unavailable
- 12g of fresh yeast
- 90g of butter
- 30g of sugar
- 1 egg
- 100g of milk
- 5g of salt
- 1 vanilla bean and/or a teaspoon of vanilla extract
- 230g of sifted flour, or T45 if unavailable
- 30g of cocoa powder
- 12g of fresh yeast
- 90g of butter
- 30g of sugar
- 1 egg
- 100g of milk
- 5g of salt
- 1 egg for the glaze

Préparation

1. Among all the brioche buns already made and shared here, there wasn't yet a cocoa brioche.
2. For an even more indulgent version, and visually more fun, I decided to make a "swirl" chocolate & vanilla brioche, very simple to make, it just takes twice as long as a classic brioche since there are two doughs to make
Equipment: Stand mixer Rolling pin Perforated baking sheet 8cm ring Cake mold
Ingredients: I used Madagascar vanilla & Norohy vanilla extract & cocoa powder from Valrhona: code ILETAITUNGATEAU for 20% off the entire site (affiliate).
3. Preparation time: 50 minutes + rising + 30 minutes baking
For a 20cm brioche + 6 to 8 individual brioche:
Vanilla brioche: of sifted flour, or T45 if unavailable of fresh yeast of butter of sugar 1 egg of milk of salt 1 vanilla bean and/or a teaspoon of vanilla extract
Mix the fresh yeast with the milk.
4. Cover with the flour, then add the egg, sugar, salt, and vanilla.
5. Knead for at least 10 minutes at low speed, until the dough is well combined and detaches from the sides of the bowl.
6. Add the butter cut into small pieces, and knead again until it is fully incorporated and the dough detaches from the sides again.
7. It should form a windowpane without tearing.
8. Form a ball, then wrap it and place it in the refrigerator for at least 2 hours, overnight if possible.
9. Chocolate brioche: of sifted flour, or T45 if unavailable of cocoa powder of fresh yeast of butter of sugar 1 egg of milk of salt
Mix the fresh yeast with the milk.
10. Cover with the flour, then add the egg, sugar, and salt.
11. Begin to knead.
12. When the dough is combined, add the cocoa, and continue kneading until the dough detaches from the sides of the bowl.
13. Add the butter cut into small pieces, and knead again until it is fully incorporated and the dough detaches from the sides again.
14. Form a ball, then wrap it and place it in the refrigerator for at least 2 hours, overnight if possible.

15. Baking: 1 egg for the glaze After resting, roll the doughs into two identical rectangles about 20 x30 to 25 x 35cm.
16. Remove excess flour with a brush, then place the cocoa dough on the vanilla dough.
17. Roll the brioche.
18. Cut a log the size of your cake mold (20cm for me).
19. Cut sections from the remaining dough, then place them in buttered rings (I used 8cm rings).
20. Let the brioches rise for about 1h30.
21. Then, glaze them with a beaten egg.
22. Bake in a preheated oven at 180°C for about 15 minutes for the small brioches, 25 minutes for the large one.
23. Let cool, then remove the brioches from the molds and enjoy!

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