

# Vanilla & chocolate chips brioche

## Ingrédients

- 490g flour
- 15g fresh yeast
- 170g butter
- 60g sugar
- 2 eggs
- 200g milk
- 10g salt
- 200g milk
- 200g cream
- 1 egg
- 1 egg yolk
- 85g brown sugar
- 20g cornstarch
- 15g flour
- 15g butter
- 1 vanilla bean
- 250g of chocolate chips (I put milk chocolate chips and dark chocolate crispy pearls)
- 1 egg

## Préparation

1. A new brioche recipe perfect for any occasion, the chocolate chip & vanilla brioche!
2. I love it but I had never made one before, mistake repaired J A soft brioche dough, a vanilla custard, chocolate chips, in short, paradise in a well-buttered version!
3. Place the yeast and milk in the robot.
4. Cover with the flour, then add the eggs, salt and sugar.
5. Knead for about 10 minutes until the dough is homogeneous and comes away from the sides of the bowl.
6. Then add the butter, cut into small pieces, and knead again until the dough is elastic and forms a veil when stretched.
7. Then form a ball, put a plastic wrap on it and place it in the fridge overnight (if you are in a hurry, for at least 2 hours).
8. Heat the milk with the cream and vanilla seeds.
9. Whisk the egg, yolk and sugar.
10. Then add the flour and cornstarch and whisk again.
11. Pour half of the hot milk over it, stir, then pour it back into the pan.
12. Cook over medium heat, whisking constantly to thicken the cream.
13. When the cream is ready, remove it from the heat and add the butter.
14. When the cream is homogeneous, film it in contact and then put it in the refrigerator to cool completely.
15. Spread the dough into a large rectangle of 60 by 30cm.
16. Spread the cream (you'll get a little too much) leaving a small space without cream, then cover with the chocolate chips.
17. Then fold the dough in half over the part covered with cream, then lightly moisten the part of the brioche not covered with cream and close it.
18. Cut out rectangles (normally you will have about 13), place them on a baking sheet covered with baking

paper (remember to space them well, the brioche will swell).

19. Put some egg wash on them with a brush, then grow them for about 1 h30.

20. Then add some egg wash again and bake in the preheated oven at 180°C for about 12 minutes.

21. Let it cool down, then enjoy !

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