

Chocolate brioche tart

Ingrédients

- 250g flour
- 10g fresh yeast
- 30g sugar
- 1 egg
- 110g whole milk
- 5g salt
- 100g butter
- 50g dark chocolate chips
- 200g chole milk
- 200g whole liquid cream
- 1 egg
- 1 egg yolk
- 85g dark sugar (cassonade)
- 20g cornstarch
- 15g flour
- 15g butter
- 85g dark chocolate
- 40g cocoa nib
- 1 egg for egg wash

Préparation

1. I love to make brioche, and right now I'm making even more than usual!
2. For a change, this time I decided to do a chocolate brioche pie: nothing could be simpler, a brioche dough and a chocolate pastry cream with a little cocoa nib for crunch.
3. You can of course add fruit if you want, or milk or white chocolate chips.
4. Prep time : 50 minutes + 25 minutes cooking For a 24cm tart | 8 servings : The brioche : flour fresh yeast sugar 1 egg whole milk salt butter dark chocolate chips Pour the milk and crumbled yeast into the robot bowl with the kneading instrument.
5. Cover with the flour, then add the salt, sugar and egg.
6. Knead at low speed for about ten minutes, the dough should be smooth and come away from the sides of the bowl.
7. Then add the butter and knead again for about 15 minutes, the dough should be smooth and elastic.
8. Put a plastic wrap on the dough and place it in the refrigerator for at least 2 hours, or overnight.
9. When the dough is cold, add the chocolate chips and spread it out 1cm thick.
10. Cut out a circle 24cm in diameter with a buttered pastry circle.
11. Let the brioche grow at room temperature for 45 minutes.
12. Chocolate pastry cream : chole milk whole liquid cream 1 egg 1 egg yolk dark sugar (cassonade) cornstarch flour butter dark chocolate cocoa nib Heat the milk and cream.
13. Whisk the egg, egg yolk and sugar, the add the flour and cornstach and whisk again.
14. Pour half of the hot milk over it, stir, then pour it back into the pan.
15. Cook over medium heat, whisking constantly to thicken the cream.
16. When the cream is ready, remove it from the heat and then add the butter, chocolate and cocoa nib.
17. When it is homogeneous, put a plastic wrap on it and then put it in the refrigerator to cool it down

completely.

18. Cooking : 1 egg for egg wash Cocoa nib Crispy pearls or chocolate chips Once the cream is completely cold, spread it on the brioche leaving about 2cm of free space around the edge.
19. Let the brioche grow at room temperature for another 45 minutes.
20. Spread the egg wash with a brush around the edge of the tart, then bake in the preheated oven at 180°C for 25 minutes.
21. Let cool, then decorate with cocoa nib and crispy pearls and enjoy!

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