

Chocolate & coffee brioche

Ingrédients

- 490g flour
- 15g fresh yeast
- 170g butter
- 60g sugar
- 2 eggs
- 200g milk
- 15g instant coffee
- 10g salt
- 140g milk
- 140g liquid cream
- 1 egg
- 60g sugar (cassonade)
- 15g cornstrach
- 10g flour
- 10g butter
- 35g 66% dark chocolate
- 40g 46% milk chocolate
- 3g instant coffee
- 250g chopped dulcey chocolate
- 1 egg for egg wash

Préparation

1. New version of the chocolate chips brioches, I liked the classics so much that I did it again with a coffee, chocolate & dulcey version: a coffee flavored brioche dough (I had never made one before, but it's certainly not the last time, I liked it very much), a dark & milk chocolate pastry cream, and dulcey chocolate chips.
2. You can of course replace the dulcey by the chocolate of your choice, or just fill them with pastry cream, without chocolate chips, the brioches will be very good too J Pre time : 45 minutes + 1 night rest + 1 hour + 12 minutes cooking For about 13 brioches : Coffee brioche dough : flour fresh yeast butter sugar 2 eggs milk instant coffee salt In the bowl of the food processor fitted with the kneading instrument, place the yeast and milk with the coffee.
3. Cover with flour, then add eggs, salt and sugar.
4. Knead for about 10 minutes until the dough is smooth and pulls away from the sides of the bowl.
5. Then add the butter cut into small pieces, and knead again until you have a very elastic dough that forms a veil when stretched.
6. Then form a ball, put it in a plastic wrap and place it in the refrigerator overnight (if you are in a hurry, for at least 2 hours).
7. Coffee & chocolate pastry cream : milk liquid cream 1 egg sugar (cassonade) cornstrach flour butter 66% dark chocolate 46% milk chocolate instant coffee Heat the milk with the cream and coffee.
8. Whisk the egg and the sugar.
9. Then add the flour and cornstarch, and whisk again.
10. Pour half of the hot milk over it, mix, then pour it back into the pan.
11. Cook over medium heat, whisking constantly to thicken the cream.
12. When the cream is ready, remove it from the heat and add the butter and chocolates.
13. When the cream is homogeneous, put a plastic wrap on it and put it in the refrigerator to cool it

completely.

14. Assembly and cooking : chopped dulcety chocolate 1 egg for egg wash Roll out the dough into a large rectangle of 60 x 30cm.

15. Spread the cream thinly, leaving a small space without cream, then cover with the dulcety chocolate chips.

16. Next, fold the dough in half over the cream-covered part, then lightly moisten the non-cream-covered part of the dough and close it up.

17. Cut out rectangles (normally you will have about 13), place them on a baking sheet covered with parchment paper (remember to space them well, the brioche will grow).

18. Spread some egg wash on them, then let them grow for about 1h30.

19. Then, spread egg wash again, and cook in the preheated oven at 180°C for about 12-13 minutes.

20. Let them cool down, then enjoy !

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