

Orange blossom, pistachio and raspberry tropézienne (brioche cake)

Ingrédients

- 245g flour
- 7g yeast
- 85g butter
- 1 egg
- 30g sugar
- 100g whole milk
- 5g salt
- 15g orange blossom extract
- 1 egg for egg wash
- 90g water
- 15g orange blossom extract
- 60g sugar
- 100g liquid cream
- 75g whole milk
- 50g sugar
- 2 whole eggs
- 1 egg yolk
- 30g cornstarch
- 12g orange blossom extract
- 25g pistachio puree
- 200g of liquid cream (35% fat content)

Préparation

1. If there is a cake that represents spring, summer and sunshine, it is the tropézienne!
2. Here in individual version and flavored with orange blossom, pistachio and raspberry, this cake is not complicated to make if you have a food processor!
3. If not, it's still possible but you'll need a little elbow grease to make the brioche.
4. The cream is a diplomate cream, you can of course change the flavors by changing the pistachio puree by another nut, or by eliminating it completely, and use vanilla instead of orange blossom for example.
5. Finally, you can use strawberry pieces instead of raspberries, strawberries also go very well with orange blossom and pistachio!
6. Prep time : 1 hour + 12 minutes cooking For 13 servings : The brioche : flour yeast butter 1 egg sugar whole milk salt orange blossom extract 1 egg for egg wash Place the milk and crumbled yeast in the bottom of the bowl.
7. Cover with the flour.
8. Then add the sugar, salt and egg separately.
9. Start kneading on low speed until you have a smooth mixture, then increase the speed a little to get a smooth ball that pulls away from the sides of the bowl.
10. Then add the butter, and start kneading again until the dough pulls away from the sides of the bowl.
11. At the end of kneading, the dough should be very elastic.
12. Form the dough into a ball, then wrap it and refrigerate it for at least 2 hours.
13. During this time, you can prepare the punching syrup and the pastry cream.
14. After resting, degas the dough and form balls.

15. Spread them out and put them in 8cm diameter circles.
16. Put some egg wash on the brioches with the beaten egg (I diluted it with a little milk), then let them rise for 1 to 1 1/2 hours depending on the temperature.
17. Then put egg wash on the brioches again and put them in the oven preheated to 180°C for 12 minutes.
18. Let them cool down completely.
19. Orange blossom syrup : water orange blossom extract sugar Bring the water and sugar to a boil, then add the orange blossom extract.
20. Cut the brioches in half, then spread syrup on the two parts of each brioche with a brush.
21. Orange blossom and pistachio diplomate cream : liquid cream whole milk sugar 2 whole eggs 1 egg yolk cornstarch orange blossom extract pistachio puree of liquid cream (35% fat content) Start with the pastry cream: mix the milk with the liquid cream and bring the mixture to a boil.
22. Whisk together the eggs, egg yolk, sugar and cornstarch.
23. Add half of the hot milk while still stirring, then pour it back into the pan.
24. Cook, whisking constantly over medium heat, until the cream thickens.
25. Remove from the heat and add the orange blossom and pistachio puree.
26. Then, pour the cream into another container, put a plastic wrap on it and let it cool in the refrigerator.
27. When the pastry cream is cold, whip the liquid cream until it is not too stiff, then take a third of it and mix it vigorously with the pastry cream.
28. Gently fold in the remaining whipped cream with a spatula, then put the cream into a piping bag fitted with a plain tip.
29. Assembly : Some raspberries Powdered sugar Put the diplomate cream on the base of each brioche, then add one (or more) raspberries on top, before closing the tropeziennes.
30. Sprinkle with a little powdered sugar and enjoy!