

# Apricots brioche pie

## Ingrédients

- 13g fresh yeast
- 100g whole milk
- 325g flour
- 70g sugar
- 5g salt
- 2 eggs
- 100g butter
- 1kg apricots

## Préparation

1. After the plum version and the chocolate version, here is the apricot brioche pie.
2. It's a really easy recipe if you have a food processor, it's of course doable without but you'll need more elbow grease. A soft brioche dough, some almond powder to absorb the moisture of the fruit when baking, lots of good apricots and you're done!
3. Pre time : 30 minutes + rest, proofing & 30 minutes cooking. For a 28cm pie | 8 to 10 servings :  
Brioche dough : fresh yeast whole milk flour sugar salt 2 eggs butter. Mix the milk and crumbled yeast.
4. Cover with flour, then add sugar, salt and eggs.
5. Knead for about 10 minutes on low speed, the dough should become homogeneous and come off the sides of the bowl.
6. Then add the butter cut into small pieces, and knead again for about 10 minutes, the dough should be smooth, elastic, and come off the sides of the bowl.
7. Let the dough rise for 30 minutes at room temperature, then put it in the refrigerator overnight (or at least 2 hours).
8. Assembly & cooking : Almond powder apricots. A little butter and sugar. Roll out the dough and place it in a buttered circle on a baking sheet covered with parchment paper.
9. Let it grow for 30 minutes, then sprinkle it with almond powder.
10. Next, cut the apricots in half and arrange them on the brioche.
11. Add small pieces of butter and sprinkle with sugar.
12. Bake the pie in the preheated oven at 170°C for 30 minutes.
13. Let it cool, then enjoy!