

Vanilla, white chocolate & clementine Tropézienne

Ingrédients

- 245g of flour
- 7g of fresh yeast
- 85g of butter
- 30g of sugar
- 1 egg
- 100g of whole milk
- 5g of salt
- 1 egg for the glaze
- 2 clementines
- 100g of heavy cream
- 125g of whole milk
- 1 vanilla bean
- 35g of sugar
- 40g of egg yolk
- 15g of cornstarch
- 70g of Waina white chocolate
- 200g of heavy cream at 35% fat content
- 3 clementines

Préparation

1. A winter Tropézienne, interested?
2. Here is my version, with vanilla, white chocolate, and clementine for a refreshing recipe, perfect for your Sunday desserts this season. You can of course replace the clementine with mandarin, orange, or even bergamot according to your tastes and desires!
3. Equipment: Stand mixer Perforated baking tray Piping bags 18mm nozzle 20cm ring
Ingredients: I used Norohy vanilla & Waina chocolate from Valrhona: use code ILETAITUNGATEAU for a 20% discount on the entire site (affiliate).
4. Preparation time: 1 hour + about 3h30 resting + 30 minutes baking
For a 24cm Tropézienne (about ten servings):
The brioche: of flour of fresh yeast of butter of sugar 1 egg of whole milk of salt 1 egg for the glaze
Place the milk with the crumbled yeast at the bottom of the bowl.
5. Cover with the flour.
6. Then add, separately, the sugar, salt, and egg.
7. Start kneading at low speed until you have a homogeneous mixture, then increase the speed slightly to obtain a smooth ball that detaches from the sides of the bowl.
8. Then add the butter, and start kneading again until the dough detaches from the sides of the bowl again.
9. At the end of kneading, the dough should form a windowpane.
10. Form a ball, then wrap the dough and place it in the refrigerator for at least 2 hours.
11. In the meantime, you can prepare the clementine juice for soaking and the vanilla pastry cream.
12. After the rest, degas the dough and form 9 balls of and one of (you will have a little dough left, enough to make an individual brioche).
13. Place them in a 20cm buttered ring. Let the brioche rise for about 1h30 (more or less depending on the outside temperature), then preheat the oven to 200°C.
14. Glaze the brioche with the beaten egg (I diluted it in a bit of milk), then bake it for about 25 to 30 minutes (monitor depending on your oven).

15. Let the brioche cool down.
16. Clementine juice for soaking: e mentines Juice the clementines.
17. Cut the brioche in half, then soak both sides with the clementine juice.
18. White chocolate, vanilla & clementine diplomat cream: of heavy cream of whole milk 1 vanilla bean of sugar of egg yolk of cornstarch of Waina white chocolate The zest of one clementine of heavy cream at 35% fat content Start with the pastry cream: mix the milk with the heavy cream.
19. Add the scraped vanilla bean seeds, then bring to a boil, and if you have time, let it infuse for at least 30 minutes, your cream will have even more flavor.
20. Whisk the egg yolks, sugar, and cornstarch.
21. Add half of the hot vanilla milk while stirring constantly, then pour everything back into the saucepan.
22. Cook over medium heat, whisking constantly until the cream thickens.
23. Add the white chocolate, then the clementine zest.
24. Then pour the cream into another container and cover with cling film in contact with the cream and let it cool in the refrigerator (if you are in a hurry, you can also place an ice pack on the plastic wrap, the cream will cool faster).
25. When the pastry cream is cold, whip the heavy cream to a soft peak, then take a third and mix it vigorously with the pastry cream.
26. Add the remaining whipped cream gently with a spatula, then put the cream in a piping bag fitted with the nozzle of your choice and proceed with assembly.
27. Assembly: e mentines Prepare clementine supremes.
28. Then, pipe the cream on the brioche.
29. Add the clementine supremes, cover with the remaining cream.
30. Cover with the second half of the brioche.
31. And finally, enjoy!