

# Hazelnut praliné tropézienne (brioche pie)

## Ingrédients

- 100g whole milk
- 8g fresh yeast
- 250g flour
- 1 egg
- 30g sugar
- 5g salt
- 100g butter
- 1 egg for the egg wash
- 50g sugar
- 35g water
- 1 tablespoon of vanilla extract
- 100g liquid cream
- 75g whole milk
- 1 vanilla bean
- 2 eggs
- 1 egg yolk
- 40g sugar
- 35g cornstarch
- 60g hazelnut praliné
- 200g full cream for the whipped cream

## Préparation

1. When the tropézienne (brioche pie) meets the paris-brest (praline choux pastry), here is the result: a brioche filled with a smooth diplomate cream with hazelnut praliné that will be the perfect dessert for any occasion!
2. You can prepare several steps the day before (the brioche dough and the pastry cream) to have little work on the D-day, and finally, if you like the coffee-hazelnut association, feel free to replace the vanilla soaking syrup with a little coffee for a slightly different version  
Prep time : 1h20 + 25 minutes cooking + rest For a 22cm tropézienne : The brioche : whole milk fresh yeast flour 1 egg sugar salt butter 1 egg for the egg wash  
Mix the milk and yeast.
3. Cover with flour, then add sugar, salt and egg.
4. Knead for about 10 minutes on low speed, so that the dough pulls away from the sides of the bowl.
5. Add the butter cut into small pieces and knead again for at least 15 minutes, the dough should come away from the sides of the bowl, be smooth and elastic (depending on your food processor the kneading may take more or less time).
6. Let the dough rest for 30 minutes at room temperature, then form a ball, wrap it and place it in the refrigerator for at least 2 hours, if possible overnight.
7. Then divide the dough into 11 balls of and a twelfth ball with the remaining dough.
8. Place them in a buttered circle, then let the brioche grow for about 1h30 at room temperature.
9. Then, spread some egg wash on the brioche, and put it in the oven preheated to 180°C for 25 to 30 minutes.
10. Leave to cool.
11. Soaking syrup : sugar water 1 tablespoon of vanilla extract Mix the three ingredients and bring to a boil.
12. Praliné diplomate cream : liquid cream whole milk 1 vanilla bean 2 eggs 1 egg yolk sugar cornstarch hazelnut praliné full cream for the whipped cream Start by preparing the pastry cream: heat the

milk and cream with the vanilla seeds.

13. Whisk the eggs and egg yolk with the sugar and cornstarch.
14. Whisk in half of the hot liquid, then pour back into the pan.
15. Thicken the cream over medium heat, stirring constantly.
16. Remove from the heat and add the praliné.
17. Then, put a plastic wrap on the cream and let it cool in the refrigerator.
18. When the cream and the brioche are cold, whip the cream.
19. Add it delicately to the pastry cream, then when the diplomate cream is homogeneous, pour it into a pastry bag fitted with a plain tip and proceed with the assembly.
20. The assembly : Some hazelnut praliné Cut the brioche in half across the thickness.
21. Soak both parts with the soaking syrup.
22. Then, pipe the cream on the brioche, and add a little hazelnut praliné on top.
23. Close with the second half of the brioche, then sprinkle with powdered sugar if you wish and enjoy!

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