

Tropézienne with orange blossom

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
- 100ml of water
- 70g of sugar
- 1 tablespoon of orange blossom water
- 100g of liquid cream
- 75g of whole milk
- 50g of sugar
- 2 whole eggs
- 1 egg yolk
- 30g of cornstarch
- 200g of liquid cream at 35% fat content

Préparation

1. We are indeed approaching the end of summer, yes, but there's still time for one last seasonal recipe!
2. There were already a few tropézienne recipes on the blog, but perhaps the main one was missing: the classic with orange blossom.
3. And since it's flavored with orange blossom, I wanted to shape it like a flower, but of course, you can opt for a more classic round shape.
4. Ingredients: I used Norohy orange blossom from Valrhona: ILETAITUNGATEAU code for 20% off the entire site (affiliate).
5. Equipment: 22cm Ring Piping Bags 18mm Nozzle Perforated Baking Tray Preparation time: 50 minutes + 25 minutes of cooking + resting
For a tropézienne of 22 to 24cm in diameter: The Brioche: of flour of fresh yeast of butter of sugar 1 egg of whole milk of salt 1 egg for the glaze Some pearl sugar (optional) Place the milk with the crumbled yeast at the bottom of the bowl.
6. Cover with the flour.
7. Then add, separately, the sugar, salt, and egg.
8. 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.
9. Then add the butter and knead again until the dough detaches again from the bowl's sides.
10. At the end of kneading, the dough should be very smooth.
11. Form a ball, then cover the dough with plastic wrap and refrigerate for at least 2 hours, preferably overnight.
12. In the meantime, you can prepare the soaking syrup and pastry cream.
13. After resting, degas the dough and form 8 equal balls.
14. Form "petals" and place them in a greased 22cm ring.
15. Let the brioche rise for about 1h30 (more or less depending on the outside temperature), then preheat the oven to 180°C.

16. Brush the brioche with the beaten egg (I diluted it in a bit of milk), then add the pearl sugar and bake for about 25 to 30 minutes (monitor according to your oven).
17. Let the brioche cool.
18. Soaking Syrup: of water of sugar 1 tablespoon of orange blossom water Bring the water and sugar to a boil, then add the orange blossom.
19. When the brioche has cooled, cut it in half vertically.
20. Soak each side with the help of a brush.
21. The Diplomat Cream with Orange Blossom: of liquid cream of whole milk Quantity sufficient of orange blossom water (to your taste) of sugar 2 whole eggs 1 egg yolk of cornstarch of liquid cream at 35% fat content Let's start with the pastry cream: mix the milk with the liquid cream and bring to a boil.
22. Whisk the eggs, egg yolk, sugar, and cornstarch.
23. Add half of the hot milk while stirring continuously, then pour everything back into the saucepan.
24. Cook while whisking constantly over medium heat until the cream thickens.
25. Off the heat, add the orange blossom, mix well, then pour the cream into another container and cover it with plastic wrap in contact and cool it in the refrigerator.
26. When the pastry cream is cold, whip the liquid cream into not too stiff whipped cream, then take one-third of it and mix vigorously with the pastry cream.
27. Add the rest of the whipped cream delicately with a spatula, then place the cream in a piping bag fitted with the nozzle of your choice and proceed with assembly.
28. Assembly: Pipe the cream on the base of your tropézienne, keeping a little cream (about a large tablespoon) for garnishing.
29. Add the top of the brioche, then pipe the remaining cream in the center of the flower.
30. Place your tropézienne in the refrigerator for at least 30 minutes to 1 hour to let the cream set a bit before enjoying!