



## BRIOCHE TROPEZIENNE

FRENCH STYLE SINGLE SERVE

DIFFICULTY LEVEL



### BRIOCHE DOUGH

#### INGREDIENTS

DOLCE FORNO

WATER - AT ROOM TEMPERATURE

MILK 3.5% FAT

EGGS

UNSALTED BUTTER 82% FAT - SOFT

YEAST

SALT

BUTTER-PLATTE - FOR THE TURNS

g 2500

g 250

g 375

g 375

g 375

g 100

g 25

g 1000

#### PREPARATION

Mix all the ingredients in a spiral mixer or a double arm mixer, except for the butter, until obtained a smooth dough.

Finish the dough with the soft butter added in 2 times.

Leave the dough to rest well covered for about 30-45 minutes in the refrigerator (+ 5 ° C).

Pass the dough through a sheeter and give a rectangular shape.

Place the butter in the middle and fold over the dough.

Laminate giving two double turns.

Finally laminate the dough at 2,5mm and cut out bands of 3cm by 110cm in length and roll over.

Place into suitable mould and leave to prove for 150-180 min at 24°C, with a 70-80% of humidity.

Bake at 180-190°C for about 20min.

### VANILLA AND WHITE CHOCOLATE CHANTILLY

#### INGREDIENTS

MILK 3.5% FAT

JOYPASTE VANIGLIA BIANCA

LILLY NEUTRO

SINFONIA CIOCCOLATO BIANCO

LIQUID CREAM 35% FAT

g 100

g 5

g 15

g 170

g 200

#### PREPARATION

Heat up the milk with the JOYPASTE at 85°C.

Add the LILLY and stir.

Pour over the chocolate and emulsify with the hand blender. Add in the cold liquid cream mixing well and let crystallize in the refrigerator around 8 hours.

## FILLING AND GARNISH

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### INGREDIENTS

CHOCOCREAM PASTICCERA	To Taste
TOFFEE D'OR CARAMEL	To Taste
BIANCANEVE PLUS	To Taste

### FINAL COMPOSITION

Cut horizontally the brioche in half.

Whip the vanilla chantilly.

Pipe the vanilla chantilly in intervals with the CHOCOCREAM around the outer rim of the brioche forming like a crown.

Fill the center with both creams and some drops of TOFFEE D'OR CARAMEL.

Close the tropezienne and dust it with the BIANCANEVE.

Decorate with DAISY XL DOBLA.



**RECIPE CREATED FOR YOU BY FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF