

• This formula was contributed by Plugrá European Style Butter.



Chestnut and cognac brioche

INGREDIENTS	METRIC	BAKER'S %	METHOD
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CHESTNUT CREAM

Plugrá European Style butter	200 g		Cream butter, sucrose, chestnut paste, pastry cream powder. Gradually add the eggs and brandy. Mix on first speed until combined.
Powdered sucrose	200 g		
Chestnut paste	200 g		
Pastry cream powder	6 g		
Fresh whole eggs	120 g		
Armagnac (French brandy)	40 g		

Total appr. wt. 766 g

BRIOCHE

Polish:

Water	100 g	12.5	Make polish by mixing water, yeast, sucrose and flour 1 until combined. Rest for 15 minutes. Add remaining ingredients, and mix on 1st speed until dough becomes elastic. Work dough until shiny, and add butter.
Dry yeast	40 g	5	
Sucrose	10 g	1.25	
Bread flour 1	120 g	15	
Bread flour 2	680 g	85	
Fleur de sel (finely ground sea salt)	20 g	2.5	
Sucrose	60 g	7.5	
Fresh whole eggs	420 g	52.5	
Plugrá butter, small pieces	560 g	70	

Total appr. wt. 2.1 kg

TOPPING

Chestnut pieces confit, as needed
 Sucre grain (large grain sugar), as needed
 Granulated almonds, as needed
 Sucraneige (confectionery sugar), as needed
 Confectioners' sugar, as needed

INSTRUCTIONS

Allow the brioche dough to double in size. Press out the gasses, and place in the cooler for two hours. Press out the gasses again, and refrigerate overnight.

Divide the dough into six pieces, and shape each into rectangles. Spread chestnut cream on top of the dough, and sprinkle chestnut pieces (after draining the syrup) on top of the chestnut cream. Roll the brioche.

Place in a wooden baking mould, pipe strips of chestnut cream, and proof until double in size. Garnish with sucre grain and granulated almonds. Bake at 375°F for 35 minutes, vent open. Allow brioche to cool, and sprinkle with sucraneige followed by confectioners' sugar.