

Let's cultivate fruit excellence



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Recipe

Rose water & Red Prickly Pear brioche

Thibault Marchand

Corporate Chef and Technical Ambassador





Recipe

Rose water & Red Prickly Pear brioche

By Thibault Marchand.

For 10 to 12 brioches



Red prickly pear
puree
Les vergers Boiron

BRIOCHE DOUGH

Flour T55	500 g
Whole milk	25 g
Baker's yeast	17 g
Fine salt	12 g
Caster sugar	60 g
Whole eggs	300 g
Butter	250 g
Rose water	QS

In the mixer bowl, using the hook, blend the flour, milk, yeast, salt, sugar and eggs.
Knead until the dough falls away from the sides of the bowl.
Add the butter in small pieces and the rose water, then knead again until the dough is smooth and falls away from the sides of the bowl.
Leave the dough to rest for 30 minutes at room temperature, then put it in the fridge for at least 1 hour.
Cut the whole brioche into 20 g pieces and shape into balls.
Grease 10 cm diameter round molds.
Place 5 brioche balls in each mold and let them rise.
Sprinkle each brioche with the vanilla sugar mix.
Bake in an oven at 160°C until golden.

PASTRY CREAM

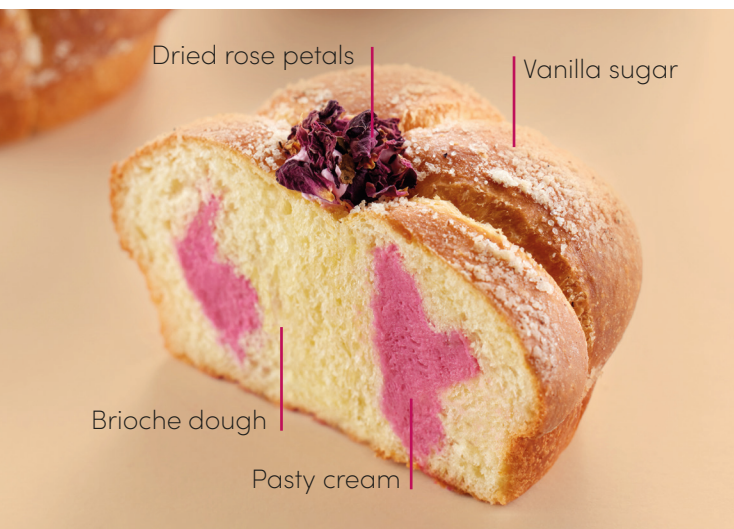
Red prickly pear puree, no added sugar Les vergers Boiron	375 g
Egg yolks	37,5 g
Whole eggs	37,5 g
Caster sugar	90 g
Cornflour	34 g
Butter	45 g

In a pan, heat the red prickly pear puree.
In a mixing bowl, mix the yolks with the eggs, sugar and cornflour.
Pour a little of the hot liquid over the previous mix to dilute it.
Put everything in the pan and boil for 2 minutes.
Remove from the heat, add the butter and mix with a hand blender.
Keep in the fridge for the assembly.

VANILLA SUGAR

Icing sugar	100 g
Caster sugar	100 g
Vanilla powder	5 g

In a mixing bowl, mix all the ingredients together.
Set aside for the brioche decoration.



Assembly

Leave the brioches to cool after baking.
Smooth the pastry cream with a whisk, then fill each brioche ball with the pastry cream.
Then decorate each brioche by placing a few dried rose petals in their center.

NOTES

Handwriting practice lines consisting of 20 sets of three horizontal dotted lines.