

Recipe

Mirabelle & Hojicha Tea Brioche

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Certified



Corporation





Recipe Mirabelle & Hojicha Tea Brioche

By Thibault Marchand

For 30 pieces

Mirabelle plum puree
Les vergers Boiron
no added sugar



Lemon puree
Les vergers Boiron
no added sugar



BRIOCHE DOUGH

Strong bread flour	510 g
All-purpose flour (T45)	340 g
Sugar	120 g
Fine salt	18 g
Whole eggs	420 g
Fresh yeast	35 g
Whole milk	130 g
Butter	210 g

In the bowl of a stand mixer fitted with the paddle attachment, Mix the flours with the sugar, salt, yeast, eggs, and milk. Mix until the dough becomes homogeneous. Gradually add the diced butter. Knead thoroughly until the dough is smooth, elastic, and pulls away from the sides of the bowl. Check the gluten development and the dough temperature (24°C). Let rest in the fridge for 1 hour. Degas and let rest until the next day.

COOKIE DOUGH

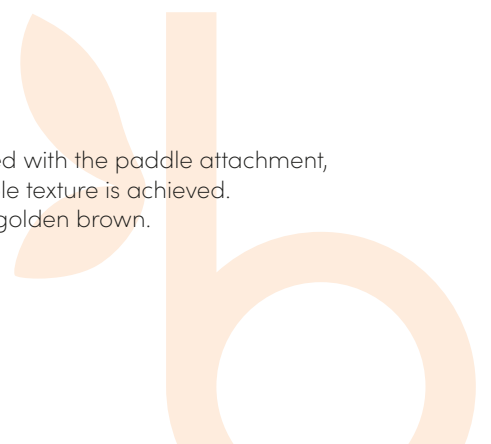
Unsalted butter	165 g
Light brown sugar	180 g
Dark brown sugar	50 g
Cane sugar	50 g
Whole eggs	75 g
Flour	320 g
Baking soda	4 g
Fleur de sel (sea salt flakes)	8 g
Roasted and chopped nuts	150 g

In the bowl of a stand mixer fitted with the paddle attachment, Cream the butter with the sugars. Add the eggs. Sift the flour and baking soda, Then add to the previous mix along with the fleur de sel and roasted chopped nuts. Stop mixing as soon as the dough comes together. Chill in the fridge for 20 minutes. Roll out to 10mm thickness and set aside.

CRUMBLE

Unsalted butter	80 g
Cane sugar	80 g
Whole almond powder	80 g
Flour	80 g
Fleur de sel	3 g

In the bowl of a stand mixer fitted with the paddle attachment, Mix all ingredients until a crumble texture is achieved. Bake in a convection oven until golden brown. Set aside for assembly.



Mix all dry ingredients together.
Heat the puree, water, and ground tea.
Gradually whisk in the dry mix and bring to a boil for 2 minutes.
Remove from heat, cool to 50°C, then add the butter.
Blend with a hand blender and chill quickly.
Set aside for assembly.



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