



Chocolate brioche

NIBBLEDISH CONTRIBUTOR

Ingredients

Dough:

- 2 tea spoons of dried yeast
- 2 table spoons of warm water
- 0,5 kg of wheat flour
- 50 grams of sugar
- 1 tea spoon of salt
- 5 eggs
- 350 grams of butter

Patissiere Cream:

- 250 ml of milk
- 1 tea spoon of vanilla extract
- 3 yolks
- 50 grams of sugar
- 2 table spoons of corn flour

Stuffing:

- 120 grams of dark chocolate
- 1 egg, whipped to smear brioche's

Instructions

1. Mix yeast with warm water, keep in warm place about 10 min.
 2. Sift flour, add yeast, sugar, salt and 3 eggs, mix well till all ingredients combine
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well.

3. Continue to knead and add remaining 2 eggs, one by one. Knead till dough becomes smooth and flexible.
4. Add butter bit by bit still kneading.
5. Cover the dough with plastic foil and keep in warm place for about 1,5 hour till it rises.
6. Knead again and place in the fridge over night.
7. Meanwhile prepare the cream. Boil milk.
8. Whip egg yolks with sugar, add corn flour and slowly pour in boiled milk, continue stirring.
9. Pour mixture to the pot again and cook about 2 minutes, keep stirring.
10. Remove from the heat, add vanilla extract, cool down and keep in the fridge for at least 1 hour.
11. Roll out the dough to form rectangular 30 x 45 cm, about 0,5 cm thick.
12. Smear with cream and sprinkle with dark chocolate.
13. Fold inward both of the shorter edges of the rectangular so that they join in the middle. Slice 24 brioches.
14. Arrange them on the baking tray, 2 cm from each other and place in warm place to rise.
15. Smear top of brioches with whipped egg.
16. Bake in preheated oven in 190 degrees about 20 min till they turn golden brown.