



PISTACHIO BRIOCHE

chef Intermediate level

PISTACHIO EMULSION

Ingredients

JOYPASTE PISTACCHIO VERDE
water

Preparation

160g Mix JOYPASTE PISTACCHIO VERDE and water.
100g Let it rest for 10-12 hours.

BRIOCHE DOUGH

Ingredients

DOLCE FORNO MAESTRO

water
milk 3.5% fat
eggs
unsalted butter 82% fat
fresh yeast
salt
BUTTER EMULSION

Preparation

1000g Knead Dolce Forno Maestro, water, milk, eggs, yeast and salt for 10-15 minutes.
150g Add the butter in 2-3 times to obtain a smooth dough with a soft consistency.
150g Add the pistachio emulsion and mix again.
50g Cover with plastic sheet and let it rest for 40 minutes (at room temperature).
15g Divide the dough into 70g pieces, roll them and put them in a proofer room
260g at 28-30°C with the 60-80% of relative humidity for 80-90 minutes (it is also possible to let rise the pieces of dough in a warm place, covered with a plastic sheet).

CRAQUELINE

Ingredients

flour
raw sugar
unsalted butter 82% fat
egg whites
pistachio flour
salt
JOYPASTE PISTACCHIO VERDE

Preparation

400g Knead butter, flour w290 and pistachio flour to obtain a non-homogeneous mixture
300g Add sugar, salt egg yolks and JOYPASTE PISTACCHIO VERDE.
80g Roll out the dough in the sheeter between two sheets of baking paper to a thickness of 1.5-2 mm. Put in a blast chiller.
15g
70g

PISTACHIO NAMELAKA

Ingredients

liquid cream 35% fat
water
LILLY NEUTRO
CHOCOCREAM PISTACCHIO
liquid cream 35% fat

Preparation

150g Bring the cream to boil.
40g Add water, LILLY NEUTRO and mix.
40g Add the CHOCOCREAM PISTACCHIO and continue mixing.
250g Pour the cold cream (2) and emulsify using a hand blender.
200g Cover it with the cling film and leave it to rest overnight in the refrigerator.

Final composition

Cut the chilled craqueline into discs with a diameter slightly larger than the leavened brioches.

Bake at 165-170°C for 12-13 minutes.

Once cooled, cut under the craqueline's dome.

Spread over the center of the brioche a thin layer of raspberry filling (leave 1cm from the brioche's edges).

Whip the pistachio namelaka in a planetary mixer with a whisk for 3-4 minutes, then, using a sac a poche, spread a ring of namelaka over the brioche's edges, then continue filling the brioche with a 3cm high layer of namelaka.

Place the brioche's dome on the top. Decorate.