



# PISTACHIO BRIOCHE

👤 Intermediate level

## PISTACHIO EMULSION

JOYPASTE PISTACCHIO VERDE  
water

160g  
100g

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

## BRIOCHE DOUGH

### DOLCE FORNO MAESTRO

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

1000g  
100g  
150g  
150g  
150g  
50g  
15g  
260g

Knead Dolce Forno Maestro, water, milk, eggs, yeast and salt for 10-15 minutes.  
Add the butter in 2-3 times to obtain a smooth dough with a soft consistency.  
Add the pistachio emulsion and mix again.  
Cover with plastic sheet and let it rest for 40 minutes (at room temperature).  
Divide the dough into 70g pieces, roll them and put them in a proofer room 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

flour	400g	Knead butter, flour w290 and pistachio flour to obtain a non-homogeneous mixture Add sugar, salt egg yolks and JOYPASTE PISTACCHIO VERDE. 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.
raw sugar	400g	
unsalted butter 82% fat	300g	
egg whites	80g	
pistachio flour	60g	
salt	15g	
JOYPASTE PISTACCHIO VERDE	70g	

## PISTACHIO NAMELAKA

liquid cream 35% fat	150g	Bring the cream to boil. Add water, LILLY NEUTRO and mix. Add the CHOCOCREAM PISTACCHIO and continue mixing. Pour the cold cream (2) and emulsify using a hand blender. Cover it with the cling film and leave it to rest overnight in the refrigerator.
water	40g	
<u>LILLY NEUTRO</u>	40g	
<u>CHOCOCREAM PISTACCHIO</u>	250g	
liquid cream 35% fat	200g	

## FINAL COMPOSITION

Cut the chilled craqueline into discs with a diameter slightly larger than the leavened brioche's.

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.



Extraordinary  
made simple.