

PISTACHIO BRIOCHE

Intermediate level

PISTACHIO EMULSION

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

BRIOCHE DOUGH

DOLCE FORNO MAESTRO	1000g	Knead Dolce Forno Maestro, water, milk, eggs, yeast and salt for 10-15 minutes.
water	100g	Add the butter in 2-3 times to obtain a smooth dough with a soft consistency.
milk 3.5% fat	150g	Add the pistachio emulsion and mix again.
eggs	150g	Cover with plastic sheet and let it rest for 40 minutes (at room temperature).
unsalted butter 82% fat	150g	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).
fresh yeast	50g	
salt	15g	
BUTTER EMULSION	260g	

CRAQUELINE

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

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PISTACHIO NAMELAKA

liquid cream 35% fat	150g	Bring the cream to boil.
water	40g	Add water, LILLY NEUTRO and mix.
LILLY NEUTRO	40g	Add the CHOCOCREAM PISTACCHIO and continue mixing.
CHOCOCREAM PISTACCHIO	250g	Pour the cold cream (2) and emulsify using a hand blender.
liquid cream 35% fat	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.