



RED BERRIES BRIOCHE TROPEZIENNE

👤 Advanced level

FRENCH STYLE SINGLE SERVE

BRIOCHE DOUGH

DOLCE FORNO

water - at room temperature

milk 3.5% fat

eggs

EYLEN MÉLANGE CREMA/CAKE -

(crema/cake) or soft butter

yeast

salt

EYLEN MÉLANGE CROISSANT/SFOGLIA

- (croissant/sfoglia) or butter - for the

turns

2500g

250g

375g

375g

375g

100g

25g

1000g

Mix all the ingredients in a spiral mixer or a double arm mixer, except for the margarine or butter, until obtained a smooth dough.

Finish the dough with the soft margarine or butter added in 2 times.

Leave the dough to rest well covered for about 30-45 minutes in the refrigerator (+ 5 °C).

Pass the dough through a sheeter and give a rectangular shape.

Place the margarine or butter in the middle and fold over the dough.

Laminate giving two double turns.

Finally laminate the dough at 2,5mm and cut out bands of 3cm by 110cm in length and roll over.

Place into suitable mould and leave to prove for 150-180 min at 24-26°C, with a 70-80% of humidity.

Bake at 180-190°C for about 20min.

VANILLA AND WHITE CHOCOLATE CHANTILLY

milk 3.5% fat

JOYPASTE VANIGLIA BIANCA

LILLY NEUTRO

SINFONIA CIOCCOLATO BIANCO

liquid cream 35% fat

100g

5g

15g

170g

200g

Heat up the milk with the JOYPASTE at 85°C.

Add the LILLY and stir.

Pour over the chocolate and emulsify with the hand blender. Add in the cold liquid cream mixing well and let crystallize in the refrigerator around 8 hours.

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GROUP

Extraordinary
made simple.

FINAL COMPOSITION

Cut horizontally the brioche in half.

Whip the vanilla chantilly.

Pipe the vanilla chantilly in intervals with the CHOCOCREAM and the fresh fruits around the outer rim of the brioche forming like a crown.

Fill the center with FRUTTIDOR and some drops of CHOCOCREAM.

Close the tropezienne and dust it with the BIANCANEVE.

Decorate with DAISY, CHOCOLATE RASPBERRY and CURVY SPOTS GREEN DOBLA.



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