



RED BERRIES BRIOCHE TROPEZIENNE

FRENCH STYLE SINGLE SERVE

DIFFICULTY LEVEL



BRIOCHE DOUGH

INGREDIENTS

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

g 2500
g 250
g 375
g 375
g 375
g 100
g 25
g 1000

PREPARATION

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

INGREDIENTS

MILK 3.5% FAT	g 100
JOYPASTE VANIGLIA BIANCA	g 5
LILLY NEUTRO	g 15
SINFONIA CIOCCOLATO BIANCO	g 170
LIQUID CREAM 35% FAT	g 200

PREPARATION

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.

FILLING AND GARNISH

INGREDIENTS

	To Taste
FRUTTIDOR LAMPONE	To Taste
FRESH FRUIT - BLACKBERRIES AND RASPBERRIES	To Taste
BIANCANEVE	To Taste

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.



RECIPE CREATED FOR YOU BY **FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF