Vanilla brioche

Recipe by V-ZUG Ltd.



Preparation
Cooking time
Portions 12

Peach jam

150 g peaches

75 g preserving sugar

Remove the stones from the peaches, cut into cubes and mix with the preserving sugar in the porcelain dish. Put the dish on the wire shelf in the cooking space. Bake.

Steaming 100 °C for 10 Mins

Hot air + steaming 150 °C for 30 Mins

Prepare

Take the porcelain dish out of the cooking space and turn the mixture into a bowl. Whisk vigorously for about 5 minutes until it starts to thicken. Put to one side.

Vanilla cream

200 ml milk

1 vanilla pod

3 egg yolks

40 g sugar

1 tbsp Maizena (cornflour)

Cut open the vanilla pod lengthways, scrape out the seeds and mix all the ingredients while cold. Apply heat and bring almost to the boil, stirring constantly. Pour straightaway into a bowl and stir until cool.

Brioche

300 g plain flour

¾ tsp salt

2 tbsp sugar

20 g yeast

150 ml milk

1 egg

100 g butter

Mix the flour and salt in a bowl. Add the other ingredients and knead with a food processor for 10 minutes until the dough is smooth and pliable. Place the dough in a bowl, cover with a damp cloth and allow to proof at room temperature until double in volume.

1 egg

On a lightly floured work surface, roll out the dough into a rectangular shape about 3 mm thick. Spread with the peach jam and vanilla cream. Fold in the sides and roll up the dough. With the fold facing down, roll up to form a swirl. Place in the springform tin and brush with egg wash.

(Pre-)heat cooking space to 185 °C with Professional baking plaited bread

Put the springform tin with the brioche on to the wire shelf at level 2 in the preheated cooking space. Bake.

Put the pastry in

Professional baking plaited bread 185 °C for 30 Mins

Tips

Make plenty of peach jam and put into jars while hot.

Accessories

Porcelain dish ⅓ GN

Springform tin, ø20 cm

Wire shelf

Additional information

Created on	27.02.2023