

Le Sinfonie
by **Antonio Bachour**



BASE RECIPE ALMOND BRIOCHE

To obtain: 12-15 brioches

Brioche dough:

560 g	Le Sinfonie Croissant flour
53 g	granulated sugar
30 g	invert sugar
265 g	cold, cubed butter
225 g	whole egg
112 g	egg yolk
30 g	fresh yeast
13 g	salt
20 g	milk
6 g	vanilla extract



Farine in pasticceria

In a mixer fitted with the hook attachment combine flour, salt, sugar, whole eggs, egg yolks, invert sugar, milk and vanilla extract. Mix in low speed for 5 minutes. Add half of the butter and fresh yeast and mix for 10 minutes in low speed, scrape the dough from the bowl every 3 minutes. Finally, add the rest of the butter and mix for 10 minutes. Use a plastic dough scraper or a spatula to turn the dough out onto a clean, very lightly floured work surface. The dough will be very moist. Knead it by hand a few times and then form it into a ball. Transfer the dough, smooth side up, to a clean large bowl. Cover loosely with plastic wrap and let the dough rise in a room temperature until doubled in size, about 1-2 hours.

Use the dough scraper or spatula to turn the dough out, smooth top down, onto a very lightly floured work surface. Again, form it into a ball. Flip the dough over, place your palms on either side of the dough, and tuck it under itself, turning the dough as you tuck to form a loose ball with a smooth top. Transfer the dough, smooth side up, back to the bowl. Cover tightly with plastic. At this point, for best flavor refrigerate the dough overnight.

Egg Wash

100 g	whole egg
100 g	egg yolk
100 g	milk

Put all the ingredients in a bowl and mix with a whisk. Reserve in the fridge until ready to use.

To fill and finish

Filling of your choice (almond, hazelnut or gianduja)

Sliced almonds

Icing sugar

Method

Coat 8 cm round ring molds with butter. Scale 60 g of brioche and form balls. Put them into the molds. Let rise for 2 hours, until it's doubled and looks very puffy in the proofer at 28 °C. Before baking, Brush with egg wash and sprinkle with icing sugar and almonds. Bake in the oven for 10-12 minutes at 170 °C. Transfer the cream at your choice (almond, hazelnut or gianduja) to a pastry bag and fill the brioche. Dust with icing sugar.

