



*Shaping the knowledge and skills of the artisan
baking community through education since 1993*

Try This At Home Series

April 17, 2020



Spicy Brioche

Mitch Stamm

Have you ever tried to create a new product? Unless your name is Mike Zakowski, creating or innovating a new baked product is like wrestling with an outsized, unseen opponent.

In his epic book, “Manresa: An Edible Reflection,” Chef David Kinch describes the three stages of a culinary (or baking career): Imitate. Assimilate. Innovate.

We may think we are doing or creating something revolutionary; however, we may not be creating or even innovating. Our subconscious leads the way. Things we have seen, heard, or tasted may be buried in that vault. We summon them as if they are original thoughts. Ask friends and colleagues for input and you get something like, “It needs a jolt of bright acidity...”

Or, “It’s been done.” And a lot more of that. You know the adage: If it’s free it’s advice. If you pay for it, it’s consulting. If you can use either one, it’s a miracle.”

Conceptualizing a product from point zero is a component of artisan baking competitions. In 2015, Jeffrey Hamelman, Harry Peemoeller I served on the jury for the tryouts for BBGA Baking Team USA 2016 that would compete in Le Coupe du Monde de Boulangerie. Baylor Paschall, working at the time with William Leaman (World Champion, 2005) at Bakery Nouveau in Seattle was a candidate for the Viennoiserie position.

He sailed through the first round, took the jury’s critique to heart and came back with an intriguing menu that in addition to the mandated items included Ginger/Calamansi Kringler, Toulousian Fougasse, “Frog Life,” and Carrot “Soup” Bites as his elective items. But it was the Spicy Brioche with Marinated Mushroom that left me speechless and spellbound. I’ve never forgotten it. I’ve never made it. I don’t want to make it. I prefer to leave that memory untarnished.

The photo does not translate well, but each one looked like a mushroom. The flavors, textures, and aromas – if those can be separated – complemented and contrasted each other perfectly. Yes, that right – perfectly. Incredibly, the ever-present gap between dough and filling was not present. Baylor had resolved the issue by combining some of the dough with the filling, creating something somewhere between a bridge and an isthmus that eliminated the gap. The parmesan crumble on top was the perfect exclamation point.

Jeffrey, Harry, and I agreed that it was our favorite item from both sets of tryouts.

In all the years, I have taken one product home from the tryouts, competitions, classes, etc. The Spicy Brioche with Marinated Mushroom. I wrapped them in the only wrapping I could find, plastic film. A week later, I found one in my backpack. I unwrapped it, sniffed it, dissected it, and determined it was safe to eat. Or, at least worth the risk. Was it worth the risk? *Sic transit gloria mundi.*

April 2020: Baylor is a Chef Instructor at Seattle Culinary College. He specializes in Artisan Bread and Viennoiserie. When I asked him if I could share the recipe and the story, he included the following ditty in his reply: “Fun fact: that pastry was directly inspired by your request of a vegetarian version from my first tryout. I figured, if Mitch doesn’t eat meat, then I’m gonna put together a flavor blast he can enjoy with everyone else.”

I never knew the back story. In a way, it makes me feel good, and in a different way, it makes me feel guilty. Kind of like eating a dozen Spicy Brioche with Marinated Mushroom.

Baylor, we salute you.

Until we bake again, Mitch

SPICY BRIOCHE WITH MARINATED MUSHROOM

Contributed by Baylor Paschall

Total dough weight 2.226 kg

	TOTAL FORMULA	
	%	Kilograms
Bread flour	100.00	0.971
Egg	60.04	0.583
Salt	2.47	0.024
Butter	50.05	0.486
Sugar	12.05	0.117
Yeast	1.96	0.019
Smoked paprika	1.65	0.016
Pequin pepper	1.03	0.010
Totals	229.25	2.226
Crumble		0.481
Marinated Mushrooms		0.596

CRUMBLE

Total weight 0.481 kg

	TOTAL FORMULA	
	%	Kilograms
Flour	43.00	0.121
Almond flour	57.00	0.160
Salt	0.30	0.001
Brown sugar	7.00	0.020
Parmesan cheese	21.40	0.060
Unsalted butter	42.80	0.120
Total	171.50	0.481

MARINATED MUSHROOMS

Total weight 0.596 kg

	TOTAL FORMULA	
	%	Kilograms
Shitake mushrooms	100.00	0.450
Olive oil	3.11	0.014
Kosher salt	4.00	0.018
Red wine vinegar	13.33	0.060
Garlic	1.11	0.005
Parsley	0.67	0.003
Marjoram	0.22	0.001
Sweet paprika	3.56	0.016
Brown sugar	2.89	0.013
Onion powder	1.33	0.006
Garlic powder	1.11	0.005
Lemon zest	0.44	0.002
Black pepper	0.67	0.003
Total	132.44	0.596

PROCESS—Spicy Brioche with Marinated Mushroom

Final Dough

Mix	Hold back	Butter
	1st speed	Until incorporated
	2nd speed	0:05
	Add	Half the butter
	2nd speed	0:05
	Add	Remaining butter
	2nd speed	Until fully developed
Retard	Refrigerate	Overnight
Shape	Divide	Split the dough: 1650g for shaping, 575g for the filling
	Filling	Combine the Marinated Mushrooms (595g) with the 575g of dough
	Refrigerate	Retard both doughs overnight
	Shape	Form balls with 60g of dough. Fill them with 40g of mushroom mixture.
	Garnish	Top with crumble
	Proofing device	Place in greased muffin tins or similar deep walled molds
Proof	Time/temperature	1:00 at 85°F, 88% humidity
Bake	Time/temperature	0:14 at 340°F

Process Notes

PROCESS - CRUMBLE

- Combine and mix all ingredients to a smooth paste.
- Refrigerate until needed.
- Sheet to 2mm thick.
- Use a ring cutter to make discs large enough to cover the top of the shaped dough.

PROCESS - MARINATED MUSHROOMS

- Combine all the ingredients.
- Roast for 10 minutes at 350°F.