

Bienestich
Contributed By:
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A brioche dough topped with honey florentine topping and filled with a honey diplomat cream.

BRIOCHE DOUGH

Total dough weight		10.000 kg
Ingredients*	%	Kilograms
Bread flour	100.00	4.029
Milk	10.00	0.403
Salt	2.01	0.081
Osmotolerant yeast	1.19	0.048
Eggs	59.99	2.417
Honey	4.99	0.201
Sugar	10.00	0.403
Butter, cold	59.99	2.417
Totals	248.18	10.000
Egg wash		As needed

*Chill all ingredients

HONEY FLORENTINE TOPPING

Total weight		0.802 kg
Ingredients	%	Kilograms
Honey	18.70	0.150
Sugar	12.47	0.100
Glucose	6.23	0.050
Butter	24.94	0.200
Salt	0.25	0.002
Sliced almonds	37.41	0.300
Totals	100.00	0.802

PASTRY CREAM

Total weight		1.516
Ingredients	%	Kilograms
Milk	65.96	1.000
Honey	5.28	0.080
Yolks	11.87	0.180
Cornstarch	5.01	0.076
Sugar	7.92	0.120
Butter	3.96	0.060
Vanilla bean		2 ea
Totals	100	1.516

DIPLOMATE CREAM

Total dough weight		0.906
Ingredients	%	Kilograms
Pastry Cream	49.67	0.450
Heavy Cream, whipped	49.67	0.450
Gelatin sheets	0.66	0.006
Totals	100	0.906

Process Notes

Brioche

1. Chill all ingredients thoroughly.
2. Add all the ingredients to the mixer except for the butter and the sugar.
3. Mix on first speed, gradually adding the remaining sugar once the dough pulls together.
4. Once the ingredients form a medium-firm dough, develop intensively in second speed.
5. Reduce to first speed and add plasticized butter.
6. Return to second speed and develop intensively.
7. Ferment the dough for one hour at 75°F.
8. Press out onto a plastic sheet pan, plastic wrap and chill 12-15 hours.

Honey Florentine Topping

1. Bring honey, sugar, glucose and butter to 240°F, stirring continuously.
2. Fold in salt and almonds.
3. Pour onto a silpat and chill.

Pastry Cream

1. Simmer milk, honey, split & scraped vanilla bean.
2. Whisk together the cornstarch and sugar.
3. Thoroughly whisk in yolks.
4. Temper milk into yolk and starch mixture and return to a boil, stirring vigorously.
5. Remove from heat and mount in butter.

Diplomat Cream

1. Whisk chilled pastry cream until smooth.
2. Bloom gelatin in cold water. Melt in 20 g of cream.
3. Temper gelatin and cream mixture into smooth pastry cream.
4. Fold in whipped cream.

Assembly

1. Portion brioche into 500g pieces.
2. Roll dough to fit a half sheet pan.
3. Freeze, dock and top with honey florentine topping.
4. Proof 1-1.5 hours at 80°F.
5. Bake at 385°F for 15 min.
6. Cool completely.
7. Split and fill with diplomat cream.
8. Refrigerate before portioning with a serrated knife.