

## Honeyed Brioche Trophezienne

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This streusel topped brioche is filled with a honey-laced crème

### 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

### STREUSEL

Total dough weight		1.33
Ingredients	%	Kilograms
Almond paste	13.53	0.180
Brown sugar	13.53	0.180
Honey	6.77	0.090
Butter, cold	24.81	0.330
Bread flour	40.60	0.540
Salt	0.75	0.010
Totals	100.00	1.330

### CRÈME CHIBOUST

Total dough weight		1.986 kg
Ingredients	%	Kilograms
Milk	50.35	1.000
Honey 1	4.03	0.080
Yolks	9.06	0.180
Cornstarch	3.83	0.076
Sugar 1	6.04	0.120
Vanilla bean		2 ea
Gelatin*		2 sheets
Egg whites	8.56	0.170
Sugar 2	15.11	0.300
Honey 2	3.02	0.060
Totals	100.00	1.986

\*Bloom in cold water

### 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. Return to second speed and develop intensively.
6. Ferment the dough for one hour at 75°F.
7. Press onto a plastic sheet pan, plastic wrap and chill 12-15 hrs

#### Crème Chiboust

1. Simmer milk with honey and split and scraped vanilla bean.
2. Whisk together the cornstarch and sugar. Thoroughly whisk in yolks.
3. Temper milk into yolk and starch mixture and return to a boil, stirring vigorously.
4. Remove from heat and mount bloomed gelatin.
5. Fold in Italian meringue, made out of egg whites, sugar 2 and honey 2.

#### Assembly

1. Divide dough into 60g pieces.
2. Egg wash and top with streusel
3. Proof 1.5 hours.
4. Bake at 375°F for 12-15 minutes.
5. Cool Completely.
6. Split horizontally and fill with the Crème Chiboust.