

Miele

Brioche with pink almonds

By Shannon Bennett

2 hours 30 minutes

Prep time

40 minutes

Cooking time

8-10 Servings

Serves



INGREDIENTS

Brioche

20g fresh yeast
25ml milk, room temperature
500g bakers flour
25g caster sugar
5 eggs
250g unsalted butter, diced, room temperature
15g salt
100g crystalized pink almonds
1 egg, beaten for egg-wash

Almonds

100g whole raw almonds
¼ cup caster sugar
Fine pinch of powdered red food colour
1 egg white, lightly beaten

METHOD

1. Pre-heat oven on Fan Plus at 170°C.

Almonds

1. Combine the sugar and colour together and mix well. Toss the almonds in the egg white and spread onto a lined baking tray. Sprinkle with sugar mixture.
2. Bake for 12 minutes or until golden in colour and crispy. Set aside until required. Reduce the oven temperature to 40°C.

Brioche

1. Dissolve the yeast and sugar in the milk.
2. In a mixing bowl, combine the flour, eggs and dissolved yeast and mix with a dough hook until combined, using an electric mixer.
3. Slowly add the butter, piece by piece, until all the butter is incorporated and dough is glossy.
4. Add the salt and mix for a further 3 minutes. Test by using window method (tease the dough between your fingers to form a square; it should be thin enough to see through and not grainy).
5. Add the pink almonds and continue to mix for just a few seconds.
6. Remove the mix from the mixing bowl and place into an oiled bowl and cover with plastic wrap. Keep refrigerated for 1 hour before use, to cool the butter down after mixing.
7. Roll the pink almond dough, place in an oiled bowl covered with cling wrap. Place in the oven and prove the dough for 30 minutes at 40°C, or until dough has doubled in size.
8. Remove from the oven and press the dough down before shaping into a loaf pan.
9. Select Moisture Plus 180°C with 1 Auto burst of steam.
10. Brush the top of the dough with egg-wash and bake for 25 minutes.
11. Remove from the oven and cool on a wire rack.
12. Brioche should sound hollow when tapped.

Hints and tips

"I know brioche is not the easiest recipe to spontaneously produce but who of you have ever been able to find brioche intertwined with pink caramelised almonds? The recipe even gets better when cut in half and filled with vanilla flavoured cream. Other variations found in Lyon are Les Veritables Tarte a la praline, or Allumettes aux pralines. Finding the pink almonds can be a challenge in Australia, but good providores will be able to assist" –

Shannon Bennett.