

Chocolate chip brioche-style milk bread crown - Virtual Workshop Version

Recipe for 4

Description

A crowned dessert easy to make and well appreciated for breakfast or a midnight snack.

Note

To speed up the resting process, turn on your oven to 100F or 45 C, then turn it off and place your dough in the oven always protecte with a rag or plastic wrap.

You can also place a bowl of water on the bottom of your oven to create a humid atmosphere.

Ingredients

Milk bread

- 80 Ml Warm milk
- 1 Tsp Dry yeast
- 300 Gr Flour
- 1 Tsp Salt
- 30 Gr Sugar
- 100 Ml 35% cooking cream
- 1 Unit(s) Egg

Garnish and preparation

- 50 Gr Butter
- 0.50 Cup(s) Chocolate chip
- 35 Ml Milk

Preparation

- Preparation time **120 mins**
- Preheat your **Oven** at **340 F°**

To prepare before class

Ingredients

Make sure all the ingredients are weighed and ready.

Material

An electric mixer (ideally), with the hook or a large mixing bowl to mix by hand.

1 cake mould, 1 small mixing bowl, 1 brush and 1 small ramequin.

1 rolling pin

some plastic wrap

1 chef knife.

Preparations and making of

In the lukewarm milk, mix the dry yeast, let rest on the counter for 5 minutes, to activate the yeast.

During this time, pour the flour (2 1/8 cups) bowl of the electric mixer.

Add the salt, the sugar (1/8 cups), mix for a couple seconds.

Add the 35% cream (1/2 cup) and the egg, add in the lukewarm milk and yeast.

Place the hook on your electric mixer, turn on medium speed, u t'il the dough no longer sticks on the side of your bowl.

Make a nice soft ball with your dough with your hands, then place in your bowl, cover with plastic wrap and let rest for about 1 hour at room temperature.

Shaping

Once the dough has doubled in size, turn over your bowl on a lightly floured table.

Gently shape it into a disc. Then separate that disc into 5 portions, triangles.

In your hands, take a triangle, fold in the tips in the center, and repeat until you get a nice soft ball. Repeat the operations for the 4 other triangles.

Shaping #2 and garnish

Take a ball, gently press it, then roll it down with your rolling pin, from top to bottom, until you get an oval shape.

With a knife, from the middle to the top, cut thin strips, make sure they stay attached to the center of the Regularity of the strips will make it beautiful.

On the inferior side now, put a spoonful of chocolate chips, fold in the sides on the chips, then roll the bottom over the chocolate chips, then continue rolling over your thin strips.

Place the stuffed dough on the sides of your mould, repeat with other balls to fully cover the circumference of the mould.

Cooking

Cover your mould with a clean rag and let rest again.

Preferably another hour.

Remove the rag and brush the dough with some milk and cook the oven for 17-20 minutes at 340F or 170C. Until slightly coloured.

Bon appétit!