

Doughnut-style brioche with a Guanaja melty centre




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AN ORIGINAL RECIPE BY *L'École Gourmet Valrhona*

Makes 12 pieces.

BRIOCHE DOUGH

250g	Pastry flour
150g	Eggs
30g	Caster sugar
6g	Salt
15g	Fresh yeast
150g	Butter
12	GUANAJA MELTY CENTRES

BRIOCHE DOUGH

Take the butter out of the refrigerator.

Mix together all the ingredients apart from the butter.

Knead in a stand mixer for approx. 10 minutes, then slowly incorporate the butter until the dough starts coming away from the bowl.

Ideally, the dough temperature should be between 24°C and 25°C once it has been kneaded.

Place the dough in a mixing bowl and cover with a clean cloth.

Leave for no more than 2 hours to mature at room temperature to start the rising process and release the aroma precursors.

Knock back the dough and spread it out onto a tray, covering with plastic wrap.

Leave to stiffen overnight in the refrigerator.

Cut it into 50g pieces and put a **GUANAJA MELTY CENTRE** inside each one.

Roll the dough into balls.

ASSEMBLY

Heat the oil to 140°C.

Immerse the brioche balls in it for 5 minutes and drain them on kitchen paper or a clean cloth.

Then heat the oil to 180°C and immerse the brioche again for 1 to 2 minutes until golden.

Drain on kitchen towel or clean cloth to get rid of any excess oil.

Sprinkle with icing sugar and serve.

Chef's tip

If you make your doughnut-style brioche in advance, warm them in the oven for 5 minutes at 170°C before serving.