



Pineapple bun Holobao




VALRHONA

Pineapple Bun Holobao

AN ORIGINAL RECIPE BY *L'Ecole Valrhona*

Makes 34 buns

BRIOCHE DOUGH

1000g Flour for sponges
650g Whole eggs
18g Fine sea salt
60g Inverted sugar
25g Yeast powder
60g Trehalose
500g Butter
200g Pineapple pulp

Combine all the ingredients except the butter and the pineapple pulp. Knead in a freestanding mixer for around 10 minutes and then gradually add the butter until the dough comes away from the sides of the bowl. Finish by adding the pineapple pulp slowly inside and knead until the dough unstick from the bowl. Leave to rise for two hours at room temperature. Refold the dough, spread on a baking sheet and cover with plastic. Set aside in the refrigerator.

MOELLEUX CHOCOLAT

150g Pineapple confit
360g Caster sugar
375g Egg white
366g Egg yolk
75g Potato starch
75g Flour for sponges
240g SATILIA NOIRE 62%
160g Butter

Whip the egg whites with the caster sugar. Sift together the flour and starch. Meanwhile, melt the butter and the SATILIA NOIRE 62%. Carefully mix the whipped egg whites with the yolks and then sprinkle on the flour and starch.

COCOA ALMOND CRUNCHY

55g Flour for pastry
75g Caster sugar
150g Ground almonds
100g Butter
1g Fine sea salt
30g Cocoa powder

Knead all the ingredient together, spread between 2 baking paper at 2mm and chill in the fridge. Cut rings of the same size of your final proofed pineapple dough.

ASSEMBLY

Shape 60g of brioche dough into a bowl, inserting the chocolate moelleux inside. Leave to proof for around two hours at 26-27°C. Add the crunchy top and mark it with a square design, and then bake in a fan oven at 150°C for around 17 minutes.