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**METEORITES**



MAKES 12 PIECES

## VANILLA AND RUM BRIOCHE

Sourdough starter.....	230g
Live yeast.....	3.5g
Bread flour.....	210g
Sugar.....	50g
Salt.....	6g
Thick crème fraîche.....	70g
Eggs.....	70g
Sugar.....	50g
European-style butter.....	85g
<b>NOROHY</b> organic bourbon vanilla extract.....	9g
Dark rum.....	17g

**Put** the sourdough starter, yeast, flour, sugar, salt, thick crème fraîche and eggs in the bowl of a stand mixer.

Use a dough hook to **knead** the mixture for 3 minutes at low speed, then on a slightly higher speed for 5 minutes.

Gradually **add in** the sugar, followed by the butter.

**Finish** off by adding the vanilla extract and rum.

**Stop** mixing the dough when it is 75°F (24°C).

**Leave** it to rise for 2 hours.

**Knock** it back and leave it at 40°F (4°C) for 12 hours.

## SOURDOUGH STARTER

Strong flour.....	140g
Whole milk.....	85g
Live yeast.....	3.5g

**Mix** the flour, cold milk and yeast using the paddle attachment of a stand mixer. **Leave** to rise at room temperature for 3 hours.

## ALMOND MACARON



Extra fine blanched almond flour.....	30g
Sugar.....	50g
Cornstarch.....	8g
Sunflower oil.....	4g
Egg whites.....	40g

**Combine** all the ingredients together.

This recipe is brought to you by:



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## ESSENTIAL ALMOND STREUSEL

Brown sugar.....	45g
Extra fine blanched almond flour.....	45g
All-purpose flour.....	45g
European-style butter.....	45g

**Mix** the brown sugar, almond flour, flour, butter and salt using the paddle attachment in a stand mixer until it forms into small balls.

**Spread** the streusel out evenly on a silicone-coated baking mat.

**Bake** at 320°F (160°C).

## ASSEMBLY AND FINISHING

**Make** the almond macaroon and the almond crumble mix and bake the latter at 300°F (150°C) for 10 minutes.

**Shape** the dough into twelve 60g brioches.

**Roll** the brioches into balls and place them in a 7.7cm-diameter, 2cm-deep micro-perforated flexible mold (ref. Demarle SF1675).

**Leave** to rise at 80°F (27°C) for 3 hours.

**Leave** at 40°F (4°C) for 10 minutes.

Use a piping bag (with no nozzle) to **pipe** 10g of almond macaroon all over the brioche and sprinkle on 12g of almond crumble.

**Bake** at 355°F (180°C) for 10 minutes.

**Leave** to cool and sprinkle on some icing sugar or snow sugar.

