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**NOROHY** 

• BOLD, PURE VANILLA FOR CONSCIOUS CUISINE •

## VANILLA & RASPBERRY GOBA BRIOCHE



MAKES SIX CUBES

## VANILLA BRIOCHE DOUGH

All-purpose flour .....480g  
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Whole eggs .....385g  
UHT whole milk ..... 210g  
Salt .....20g  
Live yeast .....34g  
Sugar ..... 135g  
European-style butter.....340g  
**NOROHY Organic Madagascar Vanilla Powder**..... 12g

Make sure the eggs are chilled when you **use** them. Use the palm of your hand to **combine** all the ingredients except the butter for approx. 5 minutes.

**Knead** in a stand mixer for approx. 10 minutes. Gradually **add** the butter until the dough starts to come away from the edges of the bowl. When you have finished kneading, the dough should be at 75/77°F (24/25°C). **Leave to rise** at room temperature for 1 to 2 hours. **Knock back** the dough and **spread** it on a tray, covering it with plastic wrap. **Store** in the refrigerator.

**Cut** it into pieces, **roll** them into balls or **shape** them to suit your preparation. **Leave to rise** for 2 hours at 75°F (25°C).

## VANILLA & RASPBERRY BRIOCHE

Vanilla Brioche ..... 2100g  
**RASPBERRY INSPIRATION**.....300g

Briefly **blend** the Raspberry Inspiration chocolate so all the pieces are about the same size.

**Prepare** the cubes by lining them with parchment paper. **Grease** them and **sprinkle** them with sugar and vanilla powder.

**Weigh** out 300g of brioche, then add 50g of Inspiration. **Roll** them into balls and **place** them in the cubes. **Leave** them to **rise** for approx. 2 hours at 75°F (25°C) then bake at 330°F (165°C) for 40-50 minutes.



### ABOUT THE RECIPE

*This remarkable, indulgent brioche combines tangy notes of raspberry with sweet and mellow vanilla.*

