

Doughnut-style brioche with a Guanaja melty center




VALRHONA
Let's imagine the best of chocolate®

Doughnut-style brioche with a Guanaja melty center

AN ORIGINAL RECIPE BY *L'École Gourmet Valrhona*

Makes 12 pieces.

BRIOCHE DOUGH

250g	Pastry flour
150g	Eggs
30g	Sugar
6g	Salt
15g	Fresh yeast
150g	Butter
12	GUANAJA MELTY CENTER

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 75 and 77°F (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 CENTER** inside each one.

Roll the dough into balls.

ASSEMBLY

Heat the oil to 285°F (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 355°F (180°C) and immerse the brioche again for 1 to 2 minutes until golden.

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

Sprinkle with confectioner's sugar and serve.

Chef's tip

If you make your doughnut-style brioche in advance, warm them in the oven for 5 minutes at 340°F (170°C) before serving.