

# Brioche French Toast with Praliné Crémeux



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AN ORIGINAL RECIPE BY *L'École Gourmet Valrhona*

Makes 8 to 10 large slices of brioche French toast.

## BRIOCHE DOUGH

250g Pastry flour  
150g Eggs  
30g Caster sugar  
6g Salt  
15g Fresh yeast  
150g Butter

## 50% ALMOND HAZELNUT

### PRALINÉ CRÈMEUX

35g Whole milk  
2g Gelatine  
235g **50% ALMOND &  
HAZELNUT PRALINÉ**  
120g Whipping cream

## FRENCH TOAST MIX

400g Whole milk  
600g Whipping cream  
120g Egg yolks  
150g Brown sugar  
1 Vanilla bean

## 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 before covering with plastic wrap. Leave to stiffen overnight in the refrigerator.

Cut into the desired shape and weight, then leave to rise for a maximum of 2 hours at 25°C. Glaze with egg yolk and bake at 170°C in a fan-assisted oven.

## 50% ALMOND HAZELNUT PRALINÉ CRÈMEUX

Heat the milk and add in the rehydrated gelatine (which you have soaked in cold water and drained).

Gradually combine this mixture with the **50% ALMOND AND HAZELNUT PRALINÉ**. Add the chilled whipping cream and blend using a hand blender.

Place this preparation in a mixing bowl and cover its surface with plastic wrap. Leave to set in the refrigerator for at least 3 hours.

## FRENCH TOAST MIX

Mix the ingredients together. Cover the surface with plastic wrap and store in the refrigerator.

## ASSEMBLY

Make the **50% ALMOND AND HAZELNUT PRALINÉ** crèmeux mix and leave it to set for a few hours in the refrigerator.

Once it has been baked and cooled, cut the brioche into slices approx. 3cm thick.

Pour the French toast mix into a dish and add the brioche slices.

Cover the mix's surface with plastic wrap and place another dish on top so that the brioche slices remain fully immersed.

Store in the refrigerator for at least an hour.

When you are ready to serve, melt the butter in a frying pan and gently place in the brioche slices.

Brown each side thoroughly (fry for approx. 5 minutes on each side).

If the butter darkens, remove it and repeat the operation.

Arrange the praliné crèmeux attractively on each plate and add 2 slices of brioche French toast.

### *Chef's tip*

If you would like an alternative to praliné crèmeux, diners with a taste for the finer things will enjoy a spoonful of praliné with their brioche French toast slices.

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