

# BLUEBERRY BRIOCHE

Pastry recipe / by Guillaume Marchand



## 1. Brioche

### Ingredients

Flour - 500g

Dry yeast - 8g

Salt - 8g

Sugar - 75g

skim milk (powder) - 25g

Egg - 125g

Milk - 50g

Whipped cream - 50g

Butter - 50g

Put all the dry items together.

Add the milk, eggs and cream.

Once the dough obtains the right texture, the cold sliced butter can be added.

Mix until the dough doesn't stick anymore to the mixing bowl (high speed).

Dough temperature / 23-24°C.

Block the dough overnight into the fridge.

Break a bit the texture of the dough and divide into portions of 80 g.

Proving time : 90 minutes.

Egg wash preferred.

Baking temp/time 180°C/35 min. First 5 min. Open valve.

## 2. Blueberry cream

### Ingredients

Frozen fruit purée, sugar added : Blueberry - 250 g

Milk - 500g

Whipped cream - 250g

Vanilla pods - 1

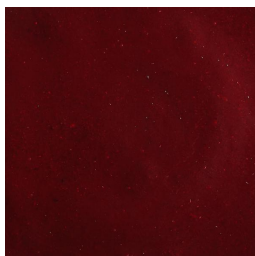
Egg - 150g

Sugar - 230g

Cornstarch - 80g

Proceed as pastry cream recipe.

### In this step



Frozen fruit purée,  
sugar added:  
Blueberry

Frozen fruit purées