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BRIOCHE AU CHOCOLAT

- 6 Tablespoons Butter
- 2 Cups All Purpose Flour
- 1 Package Cake Compressed Yeast
- 2 Tablespoons Warm Water
- 1 Tablespoon Sugar
- 1 Teaspoon Salt
- 2 Eggs, Room Temperature
- 3 Tablespoons Milk
- Semisweet Chocolate Squares

DIRECTIONS

1. Cream butter and set aside.
2. Sift and then measure flour.
3. In 1/4 of the flour, make a well.
4. Add yeast to well.
5. Mix the flour with the yeast with 2 tablespoons water.
6. Gradually work the flour into a paste.
7. When it becomes a small, soft ball, snip a cross in the top with scissors and then drop it into a 2 quart pan filled with 85 degree water.
8. The ball will sink to the bottom of the pan, do not let it rest there as it will burn the yeast.
9. As the yeast develops the ball of paste will rise to the surface and doubles in size in about 7 to 8 minutes. Remove from the water.
10. Mix the remaining flour with sugar and salt.
11. Make a well and break eggs into it. Mix them in by gradually drawing the flour from the sides of the well to the center.
12. Work in milk in the same manner until all the ingredients for a sticky, but cohesive mass.
13. Using only one hand pick up the dough and throw it back to the board, do not remove your hand from the dough during this process. Gather more of the dough with each throw. This rough throwing process develops the gluten and should be repeated 50 times. The dough should be glistening and smooth.
14. Work the butter into the dough. When the butter is completely dissolved, add the ball from the water.
15. Work it into the smooth dough. The dough should remain smooth and have the consistency of whipped cream.
16. Chill the dough in a greased bowl that has been covered, for 1 hour.
17. Knead the chilled dough with floured hands.
18. Cut dough into 2 inch squares. Roll one piece of chocolate in each piece.
19. Place on a baking sheet and allow to rise for 15 to 20 minutes.
20. Dilute an egg yolk with water or milk.
21. Glaze each of the brioche.
22. Preheat the oven to 450 degrees.
23. Bake for 10 minutes - the tops should be a golden brown. Serve Warm.