

Fiber Enriched Walnut Brioche with Caramel-Cinnamon Custard



Ingredients*

Dough

- 930 g Wheat flour (Type 550)
- 520 g Milk
- 150 g Butter
- 120 g Sugar
- 120 g Whole egg
- 70 g **VITACEL® Oat Fiber HF 401**
- 70 g Yeast
- 10 g Salt
- 200 g Walnuts coarsely chopped

Crumbles

- 9 g Butter
- 60 g Sugar
- 150 g Wheat flour
- 90 g Ground Walnuts

Custard

- 800 g Pastry cream/Vanilla custard
- 80 g Sugar
- 40 g Butter
- 20 g Cinnamon

Processing

1. Knead all ingredients, except butter, first slow for 3 min and then fast for 3 min.
2. Add the butter in small pieces and mix homogeneously.. Knead for approx. 4 min on fast.
3. Dough temperature: 25 °C.
4. Dough rest: 2-8 hour at 5 °C.
5. Divide in 70 g and forming
6. Final proofing for approx. 45 min at 32 °C and 76 % humidity.
7. For the crumbles, work the butter and sugar together until it is smooth, then add the flour and walnuts.
8. Spread the brioche with egg wash and sprinkle the crumble over the top.
9. Bake in a convection oven at 180 °C for about 12 minutes.
10. Prepare vanilla custard.
11. Caramelize the sugar until dark and add the remaining butter and the cinnamon.
12. Add the vanilla custard and leave to cool, covered.
13. Pour the caramel - cinnamon custard into a piping bag and fill the cooled brioche with it. Sieve with icing sugar.

* This dough can also be used for other baked products such as yeast braids...

The above-mentioned information is based on our practical knowledge and experience and is meant to be helpful when using our products. Due to the different materials and processes involved, we recommend in any case, adequate testing at your company or consultation with us. We cannot be held liable for this information. Please consider country-specific regulations for food.