

Swiss chocolate and custard brioche

Makes 6 pastries

Rise: 2 hours, then 1 hour · Bake: 15 minutes at 175°C · Chill custard for several hours



INGREDIENTS

The brioche dough

250 g French T45 flour

12 g fresh yeast

35 g sugar

Vanilla powder

5 g salt

2 eggs

50 ml semi-skimmed milk

120 g unsalted butter

The custard

250 g whole milk

60 g sugar

Vanilla powder

25 g cornflour

3 egg yolks

30 g unsalted butter

To assemble

Chocolate chips

1 egg yolk for glazing

METHOD

Make the brioche

Put all the dough ingredients except the butter in a stand mixer bowl. Knead for 5 minutes. Add the butter in pieces and keep kneading until the dough comes away from the sides. Cover and leave to rise for 2 hours at room temperature. Knock back the dough and shape into a ball.

Make the custard

Heat the milk and vanilla powder to boiling point. Meanwhile, whisk the yolks and sugar until pale, then mix in the cornflour. Pour the hot milk over the mixture, whisking. Return to the pan and thicken over a medium heat, stirring constantly. Remove from the heat and mix in the butter. Transfer to a bowl, cover the surface with cling film, cool and chill for several hours.

Shape the pastries

Roll the dough into a large rectangle. Spread with a generous layer of custard and scatter over chocolate chips. Fold in half lengthways and cut into 6 rectangles.

Prove and bake

Place on a lined baking tray and leave to rise for 1 hour. Beat the egg yolk and brush over the pastries. Bake for 15 minutes in an oven preheated to 175°C. Enjoy!