

BRIOCHE PEPIN

(slightly modified from [Duchess Bake Shop](#))

for the brioche dough:

9g osmo-tolerant yeast (or regular yeast)

30g whole milk, slightly warm

280g all-purpose flour

30g sugar

1 tsp salt

3 large eggs

140g unsalted butter at room temperature

for pastry cream:

370g whole milk

1/2 tsp vanilla paste

80g sugar

80g egg yolks

15g cornstarch

1/4 tsp salt

30g unsalted butter

to finish:

1 cup mini-chocolate chips

1 egg yolk

The day before... Make the brioche dough. Dissolve the yeast in warm milk. Add all ingredients except butter to the bowl of a Kitchen Aid mixer, and knead with the dough hook for about 4 minutes, until smooth. Add the butter in small pieces, kneading in low-speed, and waiting until each added piece is incorporated before adding more. Once all butter is added, knead until very elastic and smooth, about 15 minutes, always at low-speed. Place the dough in a bowl coated with oil, leave at room temperature for 90 minutes, then transfer to the fridge overnight.

Make the pastry cream. Heat the milk and vanilla paste in a saucepan until small bubbles form around the edge of the liquid. As the milk heats, vigorously whisk the egg yolks with sugar in a bowl. Add the cornstarch and salt and continue whisking until there are no lumps. Slowly add the hot milk/vanilla mixture, tempering the yolks. Once all the liquid is added, transfer it back to the saucepan and bring to a boil. Boil for about 5 minutes, in low-heat, whisking constantly and removing the pan from the heat if it starts to thicken and bubble too furiously. Pass the mixture through a fine sieve, add the butter, and place a plastic film on the surface. Refrigerate overnight.

On the following day. Roll out the dough. Remove the dough from the fridge and allow to sit at room temperature for about 30 minutes. Roll it out on a lightly floured surface to a rectangle measuring about 20 x 10 inches. Add the whole amount of pastry cream on the surface of the dough, spreading it uniformly. Sprinkle chocolate chips all over. Fold both long sides of the rectangle to meet in the center (see composite photo of my post). Cut the dough in half lengthwise exactly where the edges meet. You will end up with two long and thin rectangles about 20 x 5 inches. Cut each of those in 8 pieces, so that you have a total of 16 small pieces. Place them over parchment paper and cover with a light cloth. Proof at room temperature for 1 hour or until doubled in size.

Heat the oven to 380F. Brush each brioche with egg yolk and bake for about 20 minutes, until golden brown. Some filling might spill to the sides, just clean it up after baking.