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**NOROHY** 

· VANILLE AUDACIEUSE & ENGAGÉE ·

ORANGE BLOSSOM  
& ALMOND BRIOCHE



MAKES 14 Ø 18CM PIECES

## ORANGE BLOSSOM BRIOCHE DOUGH

Strong flour.....	530g
French-style pastry flour.....	530g
Salt.....	20g
Whole eggs.....	420g
Whole milk.....	140g
<b>NOROHY orange blossom water</b> .....	95g
Sugar.....	150g
Live yeast.....	40g
European-style butter.....	370g
Total weight.....	2,295g

**Place** all the ingredients except the butter in the bowl of a mixer. **Knead** for 5 minutes at the lowest speed setting. Turn the speed up one setting and **knead** for a further 7 minutes, then **incorporate** the butter on the lower speed until the dough is smooth. The temperature of the dough should be approx. 75°F (25°C).

**Leave to mature** for 30 minutes at room temperature.

## ALMOND PASTE FILLING ORANGE BLOSSOM

<b>70% ALMOND PASTE FROM PROVENCE</b> .....	980g
Egg whites.....	50g
<b>NOROHY orange blossom water</b> .....	120g
Total weight.....	1,150g

Using the paddle attachment in a food processor, **soften** the almond paste, incorporating the egg whites and orange blossom water as you go. **Store** in the refrigerator.

## CREAMY GLAZE

Egg yolks.....	320g
Heavy cream 36%.....	80g
Total weight.....	400g

**Mix** the ingredients together.

## NOROHY ORANGE BLOSSOM STEEPING SYRUP

Mineral water.....	250g
Sugar.....	30g
<b>NOROHY organic Madagascar vanilla bean paste</b> .....	3g
<b>NOROHY orange blossom water</b> .....	15g
Total weight.....	298g

**Bring** the water, sugar and vanilla paste to a boil. Then, **add** the orange blossom water.

**Store** in the refrigerator.

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**SOSA whole blanched almonds**..... As needed  
**SOSA caramelized Cantonese almonds**..... As needed

Assembly and finishing

### Individual brioche:

**Make** the brioche dough and **leave it to rise** in the refrigerator for at least 12 hours at 35°F (3°C).

**Roast** the whole almonds at 300°F (150°C) for 20 minutes.

**Chop** roughly and **set aside**. **Prepare** the almond paste filling, then **arrange** 30g in 4cm diameter circles. **Freeze**.

**Weigh** three 20g pieces of brioche dough for the braids.

**Shape** three 30cm long strands, **make** the braid, then **wrap** around a 4cm diameter circle. **Leave** it to rise at 85°F (29°C) for at least 1 hour 30 minutes with the almond paste filling in the center. **Leave** at 40°F (4°C) for 10 minutes. **Glaze**. **Sprinkle** the filling with ground roasted almonds.

**Bake** the brioches for 11 minutes at 355°F (180°C). Take them out of the oven, **soak** them in the syrup, then **put them back** in the oven to bake for 1 minute.

**Sprinkle** with decorative snow then **place** the Cantonese almonds on the brioches.

### Brioche to share:

**Make** the brioche dough and **leave it to rise** in the refrigerator for at least 12 hours at 35°F (3°C).

**Roast** the whole almonds at 300°F (150°C) for 20 minutes.

**Chop** them coarsely and **set aside**. **Prepare** the almond paste filling, **arrange** 180g in 8cm diameter rings. **Freeze**.

**Weigh** three 120g pieces of brioche dough for the braids.

**Shape** three 50cm long strands, **make** the braid, then **wrap** it around an 8cm ring. **Leave** it to rise at 85°F (29°C) for at least 1 hour 30 minutes with the almond paste filling in the center.

**Leave** at 40°F (4°C) for 10 minutes. Glaze. **Sprinkle** the filling with ground roasted almonds.

**Bake** the large brioches for 15 minutes at 320° (160°C). Take the brioches out of the oven, **soak** them in the syrup, then **put them back** in the oven for 2 minutes. **Sprinkle** with decorative snow then **place** the Cantonese almonds on the brioches.



AN ORIGINAL RECIPE BY L'ÉCOLE VALRHONA