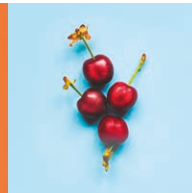
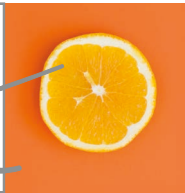




SIGNATURE
FRUIT



A PPLE & BLUEBERRY BRIOCHE



Original recipe by
Christophe NIEL



g

RECIPE FOR 2 TARTS Ø 22 CM

BRIOCHE DOUGH

STRONG BREAD FLOUR OR T65	250
SUGAR	30
SALT	6
YEAST	10
EGGS	160
BUTTER	125

Kneading

Mix the flour, salt, sugar, 2/3 of the eggs (well chilled) and the yeast. Add the rest of the eggs after one minute, to give the brioche body. Knead 5 to 10 minutes, the dough should come away from the sides of the mixing bowl. Gradually add the butter. The dough should again come away from the sides of the bowl.

Fermentation

Leave to rise at room temperature for one hour. Punch down the dough, place it in a container, cover with plastic film and refrigerate until the next day. The next day, cut and shape the dough as desired.

APPLE BLUEBERRY FILLING

APPLES	250
RAVIFRUIT BLUEBERRY COMPOTE	250
SUGAR	50
PECTIN NH	5
LEMON JUICE	25

Mix the diced apples with the blueberry compote. Heat to 50°C, add the sugar and pectin mixture.

Cover and cook over gentle heat for 5 minutes. Remove from the heat and add the lemon juice. Immediately pour into two 180 mm diameter flexipans. Place in the freezer.

HAZELNUT CRUMBLE

BUTTER	15
BROWN SUGAR	15
GROUND HAZELNUTS	15
FLOUR	15

Mix all the ingredients together to obtain a coarse texture. Crumble onto a baking sheet. Keep chilled.

BLUEBERRY GLAZE

RAVIFRUIT BLUEBERRY PURÉE	140
WATER	75
GLUCOSE	40
PECTIN NH	3
SUGAR	40

Heat the blueberry purée, water and glucose to 50°C.

Whisk in the sugar and pectin mixture.

Boil for one minute. Chill at 4°C for at least four hours.

When required, heat to 40°C and blend before glazing.

Take two 250 g pieces of brioche dough and roll out into a 22 cm Ø buttered tart ring. Leave to rise for about an hour at 26°C.

Egg wash the edges and sprinkle with the crumble.

Place the apple-blueberry filling in the centre and press lightly.

Cook immediately for about 20 minutes at 150°C in a fan oven or 200°C in a deck oven. Leave to cool.

Glaze with blueberry glaze.

