

la **fabrique**[®]
L'INGRÉDIENT CRÉATION

Pastry Brioche Duja Pecan Puff

12 pieces

Pierre-Henry Lecompte | Pastry chef



Laminated Brioche

1000 g flour
600 g T55 flour
30 g fine salt
180 g sugar
150 g extra dry butter (84% fat) (1)
35 g natural orange blossom flavouring (La Fabrique)
550 g whole milk
75 g fresh yeast
300 g eggs
900 g extra dry butter (84% fat)

Pour the flours, salt, sugar, diced butter (1), and orange blossom flavouring into the mixing bowl. Add the yeast dissolved in cold milk. Knead on first speed while gradually adding the eggs for 3 minutes, then knead on second speed for 7 minutes until the dough is smooth. Let rest for at least 2 hours at 4°C, preferably overnight. Roll out the dough using a sheeter to a thickness of 10 mm. Butter two-thirds of the surface with the laminating butter (2). Fold into three, then give a single turn. Give a second single turn, then refrigerate at 4°C for about 1 hour. Give a third single turn, then roll out to 8 mm thickness. Cut into 60x40 cm sheets and let cool. Cut strips of 45 cm length and 5 cm width. Shape into a zigzag pattern, 3 cm wide. Grease the moulds, dust with demerara sugar, and insert the zigzag dough. Let rest overnight in a positive cold environment. Final proofing at 26°C for 1h to 1h30. Bake at 160°C for 30 minutes in a fan-assisted oven with the vent closed.

Glazing Syrup

250 g water
250 g demerara sugar
100 g glucose
70 g gum arabic
10 g orange blossom water

Bring the water, demerara sugar, glucose, and gum arabic to a boil. Add the orange blossom water and let it infuse. Brush the brioches with the syrup as soon as they come out of the oven.

Pecan Duja

400 g pure pecan paste (La Fabrique)
31 g sugar
200 g icing sugar
1 vanilla pod (seeds scraped)
2 g fleur de sel
30 g milk powder

Make a caramel by heating the sugar with a little water. Pour the caramel onto a tray, sprinkle with fleur de sel, and let it cool completely. In a bowl, mix the scraped vanilla seeds, milk powder, and icing sugar. Place all ingredients in a food processor and blend for 5 minutes until smooth. Transfer to a container and set aside until ready to use.

Assembly and Finishing

Allow the brioches to sweat on a wire rack after baking. Fill the brioches with the pecan duja at the core, letting it flow over the top.