



# STRAWBERRY COROLLA

12 pieces

## Ingredients

### Brioche

Flour T45	1000 g
Whole eggs	350 g
Whole milk	300 g
Caster sugar	130 g
Salt	20 g
Yeast	40 g
Butter	400 g

### Filling

Strawberry clean label filling	300 g
Dark chocolate chips	120 g



### Egg wash

Whole eggs	3
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### Decor

Dark chocolate chips	Sq
Icing sugar	Sq



## Brioche

Mill all ingredients, except the butter, during 3 minutes. Knead during 10 minutes at speed 1 then speed 2. Add the butter. Knead at speed 1 then speed 2 to finish until a smooth dough is obtained. Dough temperature at 24°C.

Put at fridge during 1 hour then give one turn on the dough and keep at fridge. Weight 1500 g of brioche dough. Shape the dough on a long form with the rolling mill at 2 mm thickness then put on a 40 x 60 cm tray. Fit the dough to the tray. Keep at 3°C during one hour. Spread 300 g of the strawberry clean label filling. Cut into 4 portions on the length and 3 on the width. Sprinkle chocolate chips. Fold into a 15 cm wrap and keep at freeze for few minutes. Carve the dough on 3/4 at 8 places on the brioche. Wrap to form a corolla. Place on a tray and leave the dough during 2 hours at 26°C. Gild the paste with the brush.

## Decoration

Sprinkle with chocolate chips. Bake in a ventilated oven at 150°C during 15 minutes. Sprinkle with icing sugar.



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