

Miele

Brioche and chocolate frangipane scrolls

By Maggie Beer

12 hours

Preparation time

15 minutes

Cooking time

16 servings

Serves



INGREDIENTS

Prunes

80 g pitted prunes
20 g Maggie Beer Vino Cotto

Brioche dough

250 g bread flour
4 g dried yeast
6 g salt flakes
8 g caster sugar
125 g whole eggs
35 ml milk
150 g unsalted butter, diced and cold

Frangipane

50 g unsalted butter, softened
50 g caster sugar
1 egg at room temperature
50 g ground almonds
12 g Dutch-processed cocoa powder
25 g 70% dark chocolate, grated

To assemble

1 egg yolk
2 tbsp full cream milk
2 tbsp Maggie Beer Apricot Jam

Miele Accessories

Baking tray

METHOD

Prunes

1. Combine in a container with a lid, cover and leave to soak overnight. The next day, cut into 1 cm dice or strips.

Brioche dough

1. Place the flour, yeast, salt and sugar in the bowl of an electric mixer. Using the dough hook, mix for 2 minutes on medium speed.
2. In a jug combine the eggs and milk, add to the flour mix and work for 5-8 minutes or until a smooth dough is formed.
3. While mixing, add the diced butter, and mix for 3-4 minutes or until smooth, shiny and all of the butter is incorporated.
4. Turn onto a floured surface and knead to a smooth ball. Place in a lightly floured bowl, cover the surface of the dough with cling film (so no air can touch the dough) and place into the refrigerator for 3-4 hour to rise and allow the butter in the dough to firm up.

Frangipane

1. Place the butter and sugar into the mixing bowl of an electric mixer, using the paddle beat on medium speed until light and creamy.
2. Add in the egg, followed by the remaining ingredients, beat until combined and smooth.
3. Transfer to a clean bowl, cover with cling film and refrigerate until needed.

To assemble

1. Remove the brioche dough from the refrigerator, working quickly on a cold surface; roll into a rectangle approximately 30×20 cm.
2. Spread the frangipane mix evenly over the centre of dough, leaving a 3 cm border clear. Scatter the prunes evenly over the top of the frangipane then roll along the short edge to form a scroll.
3. Transfer to a clean tea towel or kitchen roll and wrap tightly to hold the shape. Refrigerate until firm to the touch, approximately 2 hours.
4. Remove the scroll from the tea towel and place onto a chopping board. Using a serrated knife cut into 16 rounds, approximately 3 cm thick and 6 cm in diameter.
5. Place onto a paper lined Baking tray, leaving space for the scrolls to prove evenly.
6. Mix together the egg yolk and milk then brush over the scrolls using a pastry brush. Select the Prove Yeast Dough function and prove for 15 minutes, following the prompts. Alternatively leave in a draft-free part of the kitchen for 30 minutes until roughly doubled in size.
7. Remove the tray from the Oven and pre-heat on Moisture Plus with Fan Plus at 200°C with 2 bursts of steam.
8. When the Oven has reached temperature and the scrolls are roughly doubled in size place into the Oven on shelf level 2.
9. Release the bursts of steam as follows:
 - First burst of steam: immediately
 - Second burst of steam: after 6 minutes Bake for 10–15 minutes until golden and cooked through.
10. Heat the jam in a small saucepan over low heat, Induction setting 1, until runny.
11. Remove the scrolls from the Oven and transfer to a wire rack, while cooling use a pastry brush to glaze with the melted jam. Serve warm.