



Chocolate star brioche

DOUGH

7 g dry brewer's yeast or 21 g fresh
195 g vegetable milk
90 g caster sugar
5 g salt
375 g all purpose flour (type 00)
75 g margarine stick (80% fat)

FILLING

200 g dark chocolate
60 g vegetable milk

EXTRA

icing sugar

Difficulty: medium

Quantity: 8 wedges

Time: 1 h (plus rising and baking time about 5h)

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In the bowl of the stand mixer weigh the warm milk and yeast, mix to dissolve it well. Then add sugar, salt and flour.

With the hook mix for 5 minutes at medium speed.

Then add the margarine at room temperature in cubes little by little, add the next piece when the previous one has been incorporated into the dough, always mixing at medium speed.

It will take about 15-20 minutes. You need to obtain an elastic dough.

Then make a ball, place it on a work surface, cover the dough with cling film or a cloth and let it rise until doubled, about 3 hours at room temperature.

In the meantime prepare the filling.

Melt the chocolate in the microwave or in a bain-marie, add the cold milk little by little and mix with a spatula. Store at room temperature.

Take the dough, divide it into 4 equal parts.

Roll out each ball of dough on a floured surface with a rolling pin to a thickness of 2-3mm, you need to obtain 4 disks of about 25cm in diameter.

Take a baking tray with baking paper and place the first disk of dough in the center, pour 1/3 of the filling and spread evenly over the entire surface.

Place the second disk of dough, pour half of the remaining filling and spread over the entire surface.

Place the third disk of dough, pour the remaining filling and spread it. Place the fourth and final disk of brioche dough.



Place a bowl or a pastry cutter in the center and start cutting the dough. With a sharp knife make 4 opposite cuts, like an X. Then make another 4 cuts to divide into 8 wedges and finally another 8 cuts to divide into 16 wedges.

Take two adjacent wedges and rotate them on themselves, proceed in the same way with the other wedges, in this way a central star will form.

Cover with cling film, the film must be placed delicately, it must not be taut otherwise the brioche will not be able to rise.

Let it rise at room temperature for about 2 hours.

Preheat the oven to 180°C static.

Brush with a little vegetable milk, then bake at 180°C static for 17 minutes.

Let it cool at room temperature.

Decorate with icing sugar.

Store under a glass bell jar or in segments in bags or containers for 3 days at room temperature.

You can freeze the segments in the freezer and then defrost in the fridge overnight or in the microwave for a few seconds.