

Raspberry Brioche Crumble Recipe

by:Tereza Alabanda,*The Pastry Maestra*

Prep. time : 30 minutes

Cook time : 20 minutes

Ready in 50 minutes plus fermentation

Level : Advanced

Ingredients:

Brioche Dough

- All purpose flour 500g (17.6oz)
- Water 60g (2oz)
- Fresh yeast 30g (1oz)
- Salt 8g (2Tsp)
- Sugar 50g (1.8oz)
- Eggs 250g (8.8oz or 4 large eggs)
- Butter, soft 350g (12.4oz)
- Raspberry jam 200g (7oz)

Pistachio Crumble

- Butter 50g (1.8oz)
- Powdered sugar 50g (1.8oz)
- All purpose flour 50g (1.8oz)
- Almond flour 30g (1oz)
- Chopped pistachios 30g (1oz)

Directions

1. Place flour, sugar and salt into a bowl of a mixer fitted with hook attachment.
2. Mix water with yeast until it dissolves and add that mixture to the dry ingredients. Add eggs and mix on low speed for about 10 minutes until the dough becomes smooth.
3. Add softened butter gradually and mix until incorporated.
4. Wrap the dough in multiple layers of plastic foil, and refrigerate it overnight.
5. To make crumble, mix powdered sugar, flour, almond flour and chopped pistachios into a bowl and mix to combine. Add cold butter cut in cubes, and rub it into the dry ingredients until you get crumbly mixture. Put crumble in the fridge until needed.
6. Portion cold dough into 85g (3oz) pieces. Roll each piece into a ball, and put it into aluminum baking cup brushed with melted butter. Leave brioche buns at room temperature to ferment for about an hour.
7. Put raspberry jam into a piping bag without tip. Stick the tip of the bag into each fermented brioche bun and pipe some jam inside.
8. Brush brioche with egg wash, and then sprinkle some crumble on each brioche.
9. Bake them at 180°C (350°F) for about 20 minutes, until golden.