

# Easy Chocolate Chip Brioche Buns

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Prep. time : 30 minutes

Cook time : 20 minutes

Ready in 50 minutes plus cooling and proofing

Level : Advanced

## **Ingredients:**

### **Brioche Dough:**

- Bread flour 250g (8.8oz)
- Orange zest 4g (1Tsp)
- Lemon zest 4g (1Tsp)
- Salt 4g (1Tsp)
- Milk 30g (1oz)
- Fresh yeast 15g (1/2oz)
- Eggs 100g (2 medium eggs)
- Egg yolks 20g (1 medium egg yolk)
- Butter, softened 175g (6.2oz)
- Milk chocolate chips 100g (3.5oz)

### **Milk Chocolate Ganache:**

- Milk chocolate 115g (4oz)
- Cream 35% 55g (2oz)
- Butter 30g (1oz)

### **Sugar Glaze:**

- Powdered sugar 100g (3.5oz)
- Milk 20g (0.7oz)
- Sprinkles for topping

## Directions

1. To make brioche dough put milk into a measuring cup, add fresh yeast and stir until it dissolves.
2. Place flour into a stand mixer fitted with hook attachment, and add orange zest, lemon zest, vanilla powder, salt and sugar. Mix on low speed to combine the dry ingredients.
3. Then, add dissolved yeast, eggs and egg yolks, and mix on medium speed for about 10 minutes until the dough becomes nice and smooth. Gradually add softened butter and mix after each addition for a couple of minutes, until incorporated.
4. Wrap the dough in multiple layers of plastic foil, and refrigerate it overnight.
5. Place chilled dough onto floured counter and flatten it a bit. Sprinkle milk chocolate chips onto the dough and knead them in. Portion the dough into 85g (3oz) pieces. Roll each piece between your palms into a shape of a cylinder, and put them into 6cm (2.3") in diameter paper lined cake ring. Leave brioche buns at room temperature to ferment for about an hour.
6. Brush your brioche buns with egg wash and bake them at 180°C (350°F) for about 15-20 minutes, until golden.
7. To make milk chocolate ganache melt milk chocolate in the microwave on low heat. Gradually add warm cream and stir with a whisk until it becomes shiny. Then, add softened butter and stir until it melts. Leave ganache at room temperature to cool down a bit.
8. To make the sugar glaze put powdered sugar into a bowl. Add milk and stir with a whisk until you get smooth glaze.
9. Using an apple corer remove the core of your brioche, saving the core for later when you will use it as a plug. Fill the hole with milk chocolate ganache leaving the top inch empty. Close the hole using a part of the core that you've previously removed.
10. Glaze the top of your brioche with sugar glaze, top it with sprinkles and chocolate pearls.
11. There, your delicious chocolate chip brioche is done! Enjoy!