



Pull Apart Chocolate Brioche

8 Portions



Medium

● ● up to 120 Min.



Ingredients:

For the brioche:

270 g Plain Flour plus extra for dusting
50 g Caster Sugar
5 g Salt
7 g Fast-action dried yeast
70 ml Whole Milk
2 Medium Eggs
1 Egg Yolk
1 tsp Dr. Oetker Madagascar Vanilla Extract
120 g Unsalted butter (cubed and at room temperature)
150 g Milk chocolate hazelnut spread
50 g Dr. Oetker Milk Chocolate Chunks
30 g Dr. Oetker Heart Marshmallows
1 Egg Yolk (mixed with 2 tsp milk to make the egg wash)

To decorate:

Dr. Oetker Chocolate Hearts
50 g Dr. Oetker Milk Chocolate Chunks

- 1** For the Brioche: In a bowl of a stand-alone mixer fitted with a dough hook, place the flour, sugar, salt and yeast. On a slow speed mix the dry ingredients. Once combined, add the milk, eggs, egg yolk and vanilla extract and continue to mix on a slow speed for 2 minutes. To knead the dough, increase to a medium speed and continue to mix for a further 8 minutes, making sure the dough is soft and smooth
- 2** Add the cubes of butter piece by piece and continue to mix until the butter is evenly distributed, this will take around 5 minutes. You may need to scrape the bowl every few minutes to ensure the butter is dispersed evenly. If the dough is too wet or soft to handle, add up to 3 tbsps of flour until the dough is more manageable
- 3** Place the kneaded dough on a lightly floured surface and roll into a rectangle, roughly 50 cm x 40 cm. Move the dough around from time to time to make sure it's not sticking to the work surface, and dust with extra flour if needed
- 4** Spread the chocolate spread evenly across the dough and sprinkle with Dr. Oetker Milk Chocolate Chunks and Dr. Oetker Marshmallow Hearts. Roll the dough lengthways into a long, thin sausage - be careful not to split the dough during this process. Cut the dough into 8 rolls, they will look like pinwheels when laid flat



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- 5 Arrange the pinwheels into a greased circular 9" cake tin, starting with one in the middle, surrounded by the other 7, to form a flower shape. Be sure to place these towards the centre of the tin as the dough will rise during the proving process
- 6 Brush the top of the loaf with the egg wash and leave to rise in a warm (but not hot) place for an hour and a half, or until the dough has risen and expanded to the edge of the cake tin
- 7 Once risen, pre-heat an oven to 180 C / 160 Fan / Gas 4. Bake for 20 to 30 minutes or until golden and a skewer inserted into the middle comes out clean. Leave to cool in the tin for 5 minutes before removing from the tin and placing onto a wire rack.
- 8 Remove the brioche from the tin. Take the melted chocolate and drizzle across the brioche. Top with a selection of white chocolate and milk chocolate hearts

