

## PINK PRALINÉ BRIOCHE

(adapted from [\*Murielle Valette's Patisserie\*](#))

3.5g fresh yeast (I used osmo-tolerant yeast)

25ml milk, at room temperature

250g bread flour

5g salt

15g sugar

3 eggs, at room temperature (about 150g)

125g soft butter

120g pink praliné, crushed lightly in a food processor (recipe follows)

egg wash

Whisk the yeast in a small bowl with the milk. Put the flour, salt, sugar and eggs into the bowl of a KitchenAid type mixer. Add the milk and yeast, and knead it for about 10 minutes at low-speed.

Little by little add the butter and continue kneading in low to medium speed until the gluten is well-developed. Place the dough in a bowl lightly coated with oil, cover and place in the fridge overnight.

The following day, turn over the dough on a work surface and gently press it as a rectangle of around 8 by 12 inches, then cut it lengthwise in three strips. Roll each piece to flatten it slightly, sprinkle a line of crushed pink praliné in the center, and enclose it with the dough, rolling it well to seal. Do the same with the other two strips, then braid them together, keeping the seam side down at all times.

Sprinkle more pink praliné over the shaped bread, letting them fall in the folds of the braid. Cover loosely with plastic wrap and let it at room temperature for a final rise until it almost doubles in size. Mine took 2 hours and 45 minutes.

Heat the oven to 350 F, and right before baking, brush the surface of the braid with the egg wash. Bake until golden brown, about 40 minutes. Cool completely before slicing.