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ASTER
CROWN

TANGERINE - BERGAMOT BRIOCHE

Inspired by Rosca de Pascua, a traditional cake for the Easter celebrations in Argentina.

An original recipe by
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RECIPE FOR 2 BRIOCHE CAKES FOR 8 PEOPLE

BRIOCHE DOUGH

STRONG BREAD FLOUR	400
SUGAR	55
INVERTED SUGAR	8
SALT	8
YEAST	16
EGGS	200
ORANGE FLOWER WATER	60
BUTTER	200

Put all the ingredients in the bowl except the butter. Mix at slow speed for 2 to 3 minutes. Knead at medium speed until the dough comes away from the sides of the mixer.
Gradually add the cold softened butter.
Continue kneading until the dough comes away from the sides of the mixer again. The dough should be nice and smooth.
Cover the mixing bowl with a cloth and let it rise at ambient temperature for one hour.
When the dough has doubled in volume, punch it down, cover it and chill overnight.
The next day, punch it down again and use it immediately while it is still cold. Divide into 400 g pieces and divide each piece into 8 small balls.

EXTRA FRUITY TANGERINE BERGAMOT CREAM

RAVIFRUIT TANGERINE PURÉE	210
RAVIFRUIT BERGAMOT PURÉE	50
EGG YOLKS	36
SUGAR	40
SOFTENED BUTTER	56
NH PECTIN	6

Heat the two purées and the egg yolks.
At 45°C, whisk in the sugar and pectin mixed together. Cook to 85°C
- Cool to between 35 and 40°C.
Stir in the softened butter, blend thoroughly. Keep chilled.

CRUMBLE

BUTTER	30
FLOUR BROWN	45
SUGAR	45

Mix all the ingredients with the flat beater – Spread crumbs on a baking sheet.
Keep chilled.
Sprinkle on the egg-washed brioche before baking.

ASSEMBLY AND FINISHING

Shape the brioche into tight balls– Arrange them in a Ø 16 cm crown.

Prove: place in the prover at 26-27°C (about an hour and a half).

Egg wash before placing in the oven and sprinkle with the raw crumble mixture.

Bake for 20 minutes at 155°C – Allow to cool.

Fill: turn the crown over and fill each ball with tangerine bergamot cream.

Finishing: sprinkle lightly with icing sugar and decorate with a candied tangerine to symbolize the egg in the traditional "Rosca de Pascua".