



**Miele**

# Brioche and chocolate frangipane scrolls

By Maggie Beer

**12 hours**

**15 minutes**

**16**

Serves

## INGREDIENTS

### Prunes

80 g pitted prunes  
20 g Maggie Beer Vino  
Cotto

### Brioche dough

250 g bread flour  
4 g dried yeast  
6 g salt flakes  
8 g caster sugar  
125 g whole eggs  
35 ml milk  
150 g unsalted butter,  
diced and cold

### Frangipane

50 g unsalted butter,  
softened  
50 g caster sugar  
1 egg at room temperature  
50 g ground almonds  
12 g Dutch-processed  
cocoa powder  
25 g 70% dark chocolate,  
grated

### To assemble

1 egg yolk  
2 tbsp full cream milk  
2 tbsp Maggie Beer Apricot  
Jam

## **METHOD**

### **Prunes**

1. Combine in a container with a lid, cover and leave to soak overnight. The next day, cut into 1cm dice or strips.

### **Brioche**

1. Place the flour, yeast, salt and sugar in the bowl of an electric mixer. Using the dough hook, mix for 2 minutes on medium speed.
2. In a jug combine the eggs and milk, add to the flour mix and work for 5-8 minutes or until a smooth dough is formed.
3. While mixing, add the diced butter, and mix for 3-4 minutes or until smooth, shiny and all of the butter is incorporated.

Turn onto a floured surface and knead to a smooth ball. Place in a lightly floured bowl, cover the surface of the dough with cling film (so no air can touch the dough) and place into the refrigerator for 3-4 hour to rise and allow the butter in the dough to firm up.

### **Frangipane**

1. Place the butter and sugar into the mixing bowl of an electric mixer, using the paddle beat on medium speed until light and creamy.
2. Add in the egg, followed by the remaining ingredients, beat until combined and smooth. Transfer to a clean bowl, cover with cling film and refrigerate until needed.

## To assemble

1. Remove the brioche dough from the refrigerator, working quickly on a cold surface; roll into a rectangle approximately 30x20cm.
2. Spread the frangipane mix evenly over the centre of dough, leaving a 3cm border clear. Scatter the prunes evenly over the top of the frangipane then roll along the short edge to form a scroll.
3. Transfer to a clean tea towel or kitchen roll and wrap tightly to hold the shape. Refrigerate until firm to the touch, approximately 2 hours.
4. Remove the scroll from the tea towel and place onto a chopping board. Using a serrated knife cut into 16 rounds, approximately 3cm thick and 6cm in diameter.
5. Place onto a paper lined Baking tray, leaving space for the scrolls to prove evenly.
6. Mix together the egg yolk and milk then brush over the scrolls using a pastry brush. Select the Prove Yeast Dough function and prove for 15 minutes, following the prompts. Alternatively leave in a draft-free part of the kitchen for 30 minutes until roughly doubled in size.
7. Remove the tray from the Oven and pre-heat on Moisture Plus with Fan Plus at 200°C with 2 bursts of steam.
8. When the Oven has reached temperature and the scrolls are roughly doubled in size place into the Oven on shelf level 2.
9. Release the bursts of steam as follows:
  - First burst of steam: immediately
  - Second burst of steam: after 6 minutes Bake for 10–15 minutes until golden and cooked through.
10. Heat the jam in a small saucepan over low heat, Induction setting 1, until runny.
11. Remove the scrolls from the Oven and transfer to a wire rack, while cooling use a pastry brush to glaze with the melted jam. Serve warm.