

Miele

Coffee granita with brioche and soft cream

By Miele

1 hour, plus proving overnight and 6 hours freezing

Preparation time

30 minutes

Cooking time

8

Serves



INGREDIENTS

Brioche

1 egg
130 ml milk, warm (37°C)
1 ½ tsp (7 g) yeast
250 g strong flour
25 g white sugar
½ tsp (4 g) salt
35 g butter, diced, soft
Milk or cream, for glazing

Coffee granita

500 ml strong coffee
5 tbsp white sugar

Soft cream

200 ml cream
1 tsp vanilla

METHOD

Brioche

1. In a small bowl, mix the egg, milk and yeast together.
2. In the bowl of a freestanding mixer with a dough hook attachment, add flour, sugar and salt and mix for 1 minute until combined.
3. Add the milk, egg and yeast mixture to the bowl of the freestanding mixer and continue to mix on medium for 2 minutes.
4. Reduce the speed to low and slowly add a few pieces of butter at a time, continue to mix the butter into the dough over a five-minute period until all the butter has been incorporated.
5. Transfer the dough into a well-oiled bowl, cover with cling wrap and store in the refrigerator overnight.
6. Remove the dough from the refrigerator and roll out on a lightly floured bench to 2.5 cm thickness. Cover with a tea towel and rest for 15 minutes.
7. Portion dough into 9 pieces and roll into loose balls. Rest for 5 minutes.
8. Roll dough into balls again and place on a greased tray. Keep the last ball to one side and divide into 8 small pieces.
9. Brush the dough with the milk or cream. Press a deep hole into the large dough balls and place onto a baking tray.
10. Roll the small dough pieces into balls and place one on top of each of the large balls of dough. Brush the dough with milk or cream again.
11. Place into the oven on shelf position 2 on Prove Dough for 30 minutes.
12. Change the oven function to Moisture Plus at 160°C on Fan Plus, with 1 manual burst of steam and bake for 30 minutes, releasing the burst of steam immediately.

Coffee granita

1. On the Miele coffee machine select Coffee Pot and 5 cups. You should have 500 ml of coffee, if not top up with water.
2. Add the sugar into the coffee and mix until dissolved.
3. Pour the coffee mixture into a shallow metal container and freeze for six hours, stirring and breaking the ice crystals up every 2 hours into very small crystals.

Soft cream

1. In a large metal bowl, add the cream and vanilla and whip to soft peaks. Cover and store in the refrigerator until required.

To serve

1. Use a fork to scrape the granita into small crystals and place in chilled glassware or dishes.
2. Serve with the warm brioche and a dollop of cream on top of the granita.

Hints and tips

- Strong flour is also referred to as bakers flour.
- The brioche recipe can be doubled and extra brioche can be frozen for up to 3 months.
- You can also prove your dough in your steam oven, using the Prove Yeast Dough function for 30 minutes.
- Coffee granita can be stored in an airtight container in the freezer for up to one week.