Cappuccino: Spicy Brioche

made by Jeroen van Helvoirt



Recipe

Spicy Brioche

Bread flour	500g
2, Cinnamon powder	5g
Anise powder	2g
Clove powder	1g
Whole eggs	250g
Whole milk	50g
Extra refined sugar	50g
Fleur de sel	10g
Inverted sugar	15g
Fresh yeast	12g
Unsalted dairy butter	300g
Totaal	

Spicy Brioche

Vietnamese coffee caramel cremeux

Unsweetened cream 35%	700g
Coffee	11g
Vietnamese ground coffee (Trung Nguyen)	39g
Extra refined sugar	140g
Egg yolk	168g
Extra refined sugar	70g
Gelatine powder 180 bloom	7g
Water	35g
Totaal	

Vietnamese coffee caramel cremeux

Almond crumble

Extra refined sugar	60g
Unsalted dairy butter	60g
Almond powder 100%	60g
Cake flour	60g
Fleur de sel	0.3g
Totaal	

Almond crumble

Almond - Hazelnut Crunch

Almond crumble	81g
Caramelized Hazelnut	81g
Hazelnut praline 55%	102g
Milk chocolate 40%	20g
Totaal	

Almond - Hazelnut Crunch

Cappuccino Mousse

Vietnamese ground coffee (Trung Nguyen)	21g
Fresh whole milk	121g
Egg yolk	24g
Extra refined sugar	54g
Gelatine powder 180 bloom	9g
Water	45g
Unsweetened cream 35%	366g
Totaal	

Cappuccino Mousse

Assembly, layout and finishing
Enjoy this exciting recipe.

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