# Brioche star with raspberry curd



**Consejo del chef**

When we are cutting the star it is very easy to cut the center too. Try to put a glass or a ring mold in the middle of the dough.
You can use both fresh or frozen raspberries to make the curd.
Save the raspberry curd you don’t use for the recipe in the fridge. It will last a whole week.
If you don’t find raspberries, just think about any other berries to use.

## Raciones para 8

- ❑ 600 g
Pastry flour
- ❑ 250 ml
Milk
- ❑ 10 g
Dry baker's yeast or 25g fresh yeast
- ❑ 90 g
Sugar
- ❑ 90 g
Butter
- ❑ 2
Eggs
- ❑ 500 g
Raspberries
- ❑ 1/2
Lemon
- ❑ 150 g
Sugar
- ❑ 2
Eggs
- ❑ 3
Egg yolks
- ❑ 60 g
Butter
- ❑ 1 dash
Milk

1 For raspberry curd:

2 ace the raspberries and the half lemon zest in a pan, add one teaspoon of sugar and heat, medium fire. Stir and bring it to a boil.

3 ep it boiling for five minutes.

4 en the time is over, we will have a 400gr puree, approximately. Use a colander to filter all the seeds. If we get more puree, place it again on the pot and heat until we reach the right quantity.

5 en, we crack the egg in a bowl, add the yolks and the rest of the sugar and mix until everything is well combined.

6 d the raspberry puree and heat over low fire. Whisk constantly and scratch the pan bottom, because the cream can stick to the surface.

7 we have a cooking thermometer, control the temperature until we reach 72ºC. If we haven't, remove from fire when the cream begins to look thicker.

8 d the butter, stir the mixture until it is combined.

9 can store the cream in jars and when it is cold, place it in the fridge.

10 For the dough:

11 we use fresh yeast, heat the milk until it is warm, add the yeast and dissolve.

12 d the milk, the sugar and the eggs and stir to dissolve sugar as well.

13 d the flour to the mixture.

14 we choose to use dry baker's yeast, mix with the flour and save it for later.

15 at the milk until is warm and add the sugar, salt and the eggs.

16 ght after, add the flour with the yeast.

17 we use a kneading machine, tip the mix in the bowl and knead for two minutes with the flat beater.

18 en, change the flat beater for the dough hook and knead at speed 1 until the dough is ready. Add the butter, diced, and knead again to obtain an elastic, soft dough (about 15 minutes).

19 we knead with our hands, mix the ingredients thoroughly, tip the dough on the countertop (dust it with some flour or pour some oil all over the working area before you begin to stretch the dough).

20 ead until we have a smooth dough and then, add the diced butter, little by little.

21 retch and knead until we have a smooth and elastic dough.

22 don't need to work for 15 minutes non-stop. We can knead for 3 minutes, let the dough rest for 4 minutes (it will be easier to work the dough), then knead for 3 more minutes.

23 ce it is ready, roll the dough into a large ball. To do it, place it on the countertop and press it down gently. Bring the borders to the center, like a parcel, stretch. Turn it upside down. We will have a ball and the dough will be more elastic.

24 nish the shape working the dough with the your hands so the ball can rise better.

25 p it in a greased bowl, cover with plastic wrap and place it in a warm place until double its size (it will take about an hour and a half or two).

26 move the dough from the bowl and press it with your hands to eliminate gas.

27 vide the dough in three parts, cover them with a cloth and let it rest for 5 minutes, so we can work with the dough again properly.

28 ce the time is over, stretch the dough until we have a 30cm of diameter round surface. Cover the dough with the raspberry cream. Repeat with one of the dough portions.

29 t the last portion and stretch as well, but don't cover it with the cream, place the other pieces of dough over it and don't' cover it with cream. Now we are going to cut the brioche to shape it like a star. Cut it in 16 triangles, avoid to cut each piece completely, leave the center free.

30 To do the star, twist each portion with your hands. Twist them outwards from each other once or twice. Press the edges together. Repeat with the rest of the brioche. When the star is ready, cover it with plastic wrap and leave it to rise for an hour.

31 isk the egg for decorations, add a tablespoon of milk and, when the star have double its size, brush it with the mix. Pre-heat the oven at 180ºC and bake the dough for 40 minutes. Remove from the oven and transfer them to a cooling rack. Sprinkle them with powdered sugar.

## Chef's Notes

https://cookinglovers.teka.com/en/receta/estrella-de-brioche-con-curd-de-frambuesa/