

Pumpkin brioche

Description

Rich yeast pastry with pumpkin



Yield

60 pieces of 46 g



Scheduling

Preparation: approx. 45 minutes
 Rest period: 150–180 minutes
 Baking time: 14 minutes/200°C dropping



Nutritional values (100 g or 100 ml)

energy: 1'294 kJ/310 kcal;
 fat: 7.2 g, of which saturated 3.4 g;
 carbohydrates: 52 g, of which sugars 12.3 g;
 protein: 8.6 g; salt 1.1 g

Ingredients

Pumpkin brioche dough (3'010 g)

1'480 g	wheat flour 400
265 g	whole milk
15 g	liquid malt
220 g	sugar
75 g	baker's yeast
300 g	eggs
475 g	pumpkin purée (e.g. Hokkaido pumpkin)
150 g	butter
30 g	table salt

Additional ingredients (150 g)

30 g	wheat flour (for dusting/shaping)
120 g	green pistachio marzipan (for modeling the stems)

Production

1

Preparing the pumpkin

Hokkaido pumpkin is particularly suitable for this recipe because it can be used with its skin. Wash the pumpkin thoroughly, cut it in half, and remove the seeds. Place the halves cut-side down in a roasting pan. Cook in the oven until soft.

2

Pumpkin purée

Cut the cooked pumpkin halves into cubes and purée while still warm using a hand blender. Let the purée cool completely before further use.

3

Pumpkin brioche dough

Dissolve the liquid malt and sugar in the milk. Mix the flour, milk mixture, baker's yeast, eggs and pumpkin purée in the kneading machine to form a smooth dough. After 4 minutes, add half of the butter and knead it in. Towards the end of the kneading time, add the salt together with the remaining butter and continue kneading the dough until a nice gluten structure is formed.

Dough rest: 120 minutes

4

Processing

Weigh out dough portions of 1'500 g each and work roundly into balls on a floured surface. Place the dough pieces in the prepared Gugelhopf flexipan mats, seam side up.

5

Piece proofing

Cover the dough pieces and leave to rise at room temperature until they have reached about three quarters of their volume.

6

Baking preparation

Cover the molds with silicone paper and a baking tray to ensure even heat distribution.

7

Baking

Load into a mild oven with steam and bake until golden brown.

8

Finishing

Once cooled, shape small pumpkin stems from the marzipan and place them on top of the brioche.