

BLACK TEA + CHOCOLATE BRIOCHE MORNING BUNS ||

NFS

INGREDIENTS:

Brioche Dough:

(recipe from epicurious.com)

Ingredients:

1/4 c. |55 g| warm water (110°F to 115°F)

1/4 c. |60 g| warm whole milk (110°F to 115°F)

3 tsp. |12 g| active dry yeast

2 3/4 c. |385 g| all-purpose flour

1 1/2 tsp. |12 g| fine sea salt

3 large eggs | 150 g| (room temperature)

3 tbsp. |39 g| sugar

12 tbsp. | 170 g| |1 1/2 sticks| unsalted butter
(room temperature)

Black Tea + Cinnamon Sugar Filling

Ingredients:

1/2 c. |100 g| granulated sugar

1 tbsp. |15 g| dark brown sugar

1/2 tsp. |2 g| cinnamon

1/4 tsp. |2 g| fine sea salt

2 tbsp. |26 g| black tea leaves

Morning Bun Assembly:

Ingredients:

1 bar of 100% cacao unsweetened chocolate
bar (I used Ghirardelli)

1 tbsp. |15 g| butter (room temperature)

Glaze:

Ingredients:

1 oz. |30 g| cream cheese (room
temperature)

1 tbsp. |15 g| butter (room temperature)

1/2 c. |80 g| powdered sugar

2 tsp. |10 g| milk

Tools

Food Processor (optional)

Stand Mixer (optional)

DIRECTIONS:

Directions:

Brioche Dough:

If you have a stand mixer, then use the stand mixer during the entire process, these directions are described as I did it – by hand.

Combine your warm water and warm milk in your large bowl, lightly sprinkle yeast over and stir to moisten evenly. Let stand until yeast dissolves, stirring occasionally, about 8 minutes.

Add flour and salt to the yeast mixture in fourths mixing in-between each addition, your mixture will be a bit crumbly until you add your eggs. Add your eggs, 1 at a time, beating with your wooden spoon until blended after each addition, add your sugar and place your mixture on a marble counter top or a cutting board to start kneading your dough for 3 minutes until your dough is combined and a lot smoother; you will now start to add your butter.

1 tablespoon at a time slather your butter into your dough and continue to knead it until you notice the butter becoming completely pooled into the dough before adding another tablespoon, this will take you around 9 minutes; your dough will become elastic and move malleable than regular knead dough, continue to knead it after adding in all your butter for about 10 minutes until the dough is completely smooth.

In a clean lightly buttered large bowl, add your knead dough and tightly cover the bowl with plastic wrap. Let dough rise in warm draft-free area until almost doubled in volume for the next 1 hour 30 minutes.

Once the dough has doubled gently deflate dough by lifting around edges, then letting dough fall back into bowl, turning bowl and repeating as needed. Cover bowl again with plastic wrap and chill in the refrigerator, deflating the dough in same way every 30 minutes until dough stops rising, about 2 hours, then cover your dough one last time and let your dough chill overnight.

Black Tea + Cinnamon Sugar Filling

In a small bowl add all your ingredients, mix and set aside.

Morning Bun Assembly:

Butter 12 standard (1/3-cup) muffin cups.

Remove your dough from the fridge and lay it onto a floured marble or cutting board – *the dough will feel denser and lie chilled cookie batter than regular dough* – Roll your dough 12 inches in length and width, then spread 1 tablespoon of room temperature butter onto the dough minus the ends. Break off your desired amount of chocolate and lay it length wise towards the edge of the dough, start to roll your dough into a log and then with a serrated knife cut your dough in half, then in half again until you receive 8 large or 12 regular size rolls. Place the rolls into the muffins cups and cover with wax paper in a warm area to proof for the next 45 minutes.

Position the oven rack in center of oven and preheat your oven to 400°F. Gently brush egg glaze over your dough, being careful that glaze does not drip between dough and pan, which can prevent full expansion in oven, and place muffin pan on rimmed baking sheet. Bake your brioche morning buns until golden brown, about 20 minutes. Transfer pan to rack. Cool 10 minutes. Remove brioches from pan and let it cool for the next 45 minutes while you make your glaze.

Glaze:

Combine all your ingredients together in a food processor and then pulse them together until combined and a thick ribbon pour down from your spoon. Using a spoon, pour your desired glaze amount on each bun.

ENJOY!