

A WRITER IN THE KITCHEN

with MK McClintock

These rolls were a pleasant kitchen accident. I made brioche dough and then decided to experiment a little and I ended up with these yummy brioche-style chocolate rolls. Now, there are certainly other rolls and bun recipes using brioche dough and chocolate, and it wasn't my intention to make them quite like this, however I hate to waste, and these are delicious!



Brioche Chocolate Rolls

1 recipe Brioche Dough (below)
3 cups chopped dark or bittersweet chocolate
1 recipe glaze (below)

Recipe and image(s) provided by the author. Credit to Dorie Greenspan and Nancy Silverton.
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1. I used the brioche dough recipe from *Baking with Julia*, so follow the instructions all the way through from that recipe.
2. Once you've completed the full recipe (chill and all), roll it out in an approx 18"x24" rectangle. Fold over into thirds like a brochure. Wrap in plastic and let cool in the refrigerator for 2 hours.
3. Remove the dough from the cooler and repeat the process of rolling the dough and folding into thirds (you'll think you're making croissants). Wrap in plastic and let chill for 2 hours.
4. Remove and roll out again to an 18"x24" rectangle (the dough may be a little tough so let warm up just a bit if necessary). With the long side facing you, cut 3-4" strips all the way across.
5. Melt the chocolate over med-low heat, stirring constantly. Once melted (do not let it boil or bubble), spread immediately onto each strip, using only enough to lightly coat the dough.
6. Roll each strip as you would a cinnamon roll.
7. The rolls are going to be rather thick - cut each in half and lay out on a parchment-lined baking sheet just as you would a cinnamon roll.
8. Bake at 350 F for approx 30-40 min or until golden brown.
9. Prepare the glaze by combining all of the glaze ingredients and beating until smooth. Do not let the mixture become too thin.

Brioche Dough *from Baking with Julia*

Contributing Baker Nancy Silverton

Written by Dorie Greenspan

The Sponge

1/3 cup warm whole milk (100 to 110 degrees F)

2 1/4 teaspoons active dry yeast

1 large egg

2 cups unbleached all-purpose flour

Put the milk, yeast, egg and 1 cup of the flour in the bowl of a heavy-duty mixer. Mix the ingredients together with a rubber spatula, missing just until everything is blended. Sprinkle over the remaining cup of flour to cover the sponge.

Rest

Set the sponge aside to rest uncovered for 30 to 40 minutes. After this

resting time, the flour coating will crack, your indication that everything is moving along properly.

The Dough

1/3 cup sugar

1 teaspoon kosher salt

4 large eggs, lightly beaten

1 1/2 cups (approximately) unbleached all-purpose flour

1 1/2 sticks (6 ounces) unsalted butter, at room temperature

Add the sugar, salt, eggs, and 1 cup of the flour to the sponge. Set the bowl into the mixer, attach the dough hook, and mix on low speed for a minute or two, just until the ingredients look as if they're about to come together. Still mixing, sprinkle in 1/2 cup more flour. When the flour is incorporated, increase the mixer speed to medium and beat for about 15 minutes, stopping to scrape down the hook and bowl as needed. During this mixing period, the dough should come together, wrap itself around the hook, and slap the sides of the bowl. If, after 7 to 10 minutes, you don't have a cohesive, slapping dough, add up to 3 tablespoons more flour. Continue to beat, giving the dough a full 15 minutes in the mixer – don't skimp on the time; this is what will give the brioche its distinctive texture.

Warning

Be warned – your mixer will become extremely hot. Most heavy-duty mixers designed for making bread can handle this long beating, although if you plan to make successive batches of dough, you'll have to let your machine cool down completely between batches. If you have questions about your mixer's capacity in this regard, call the manufacturer before you start.

Incorporating the butter

In order to incorporate the butter into the dough, you must work the butter until it is the same consistency as the dough. You can bash the butter into submission with a rolling pin or give it kinder and gentler handling by using a dough scraper to smear it bit by bit across a smooth work surface. When it's ready, the butter will be smooth, soft, and still cool – not warm, oily or greasy.

With the mixer on medium-low, add the butter a few tablespoons at a time. This is the point at which you'll think you've made a huge mistake, because the dough that you

worked so hard to make smooth will fall apart – carry on. When all of the butter has been added, raise the mixer speed to medium-high for a minute, then reduce the mixer speed to medium and beat the dough for about 5 minutes, or until you once again hear the dough slapping against the sides of the bowl. Clean the sides of the bowl frequently as you work; if it looks as though the dough is not coming together after 2 to 3 minutes, add up to 1 tablespoon more flour. When you're finished, the dough should still feel somewhat cool. It will be soft and sticky and may cling slightly to the sides and bottom of the bowl.

First Rise

Transfer the dough to a very large buttered bowl, cover tightly with plastic wrap, and let it rise at room temperature until doubled in bulk, 2 to 2 1/2 hours.

Second Rise and Chilling

Deflate the dough by placing your fingers under it, lifting a section of the dough, and then letting it fall back into the bowl. Work your way around the circumference of the dough, lifting and releasing. Cover the bowl tightly with plastic wrap and refrigerate the dough overnight, or for at least 4 to 6 hours, during which time it will continue to rise and may double in size again. After this long chill, the dough is ready to use in any brioche recipe.

Storing

If you are not going to use the dough after the second rise, deflate it, wrap it airtight, and store it in the freezer. The dough can remain frozen for up to 1 month. Thaw the dough, still wrapped, in the refrigerator overnight and use it directly from the refrigerator.

Working with Brioche and Other Egg-and-Butter-Rich Doughs

- Mix, mix, and then mix some more. Once all of the ingredients except the butter have been added, the dough must be beaten for a long time – sometimes as long as 25 minutes – to develop its fine texture.
- Listen for the slapping sound: The dough should wrap itself around the dough hook and visually and audibly slap the sides of the bowl. If the dough doesn't come together, add a few sprinkles of flour and continue to beat.

- Keep the butter smooth and cool. The butter and the dough it goes into should have a similar consistency – soft, smooth, and still cool (never oily). To get the butter to the right consistency, beat it with a rolling pin or smear it in pieces across a work surface.
- Add the butter bit by bit. The butter should go into the dough a few tablespoonfuls at a time while you mix at medium-low speed. Don't panic when your beautiful dough breaks up with the first few additions of butter – press on. The dough will come together and once again make that satisfying slapping sound (music to a baker's ears).

For the glaze:

1 cup powdered sugar

1 Tbs unsalted butter

1/2 tsp vanilla

1-2 Tbs skim milk