Galette Bressane

Ingredients:

Chilled Brioche Dough	1 Lb.
Crème Fraiche	360 g
Granulated Sugar	180 g
Vanilla Paste	8 g
Egg wash	as needed
Pearl Sugar	as needed

Method:

Begin by lightly dusting your work surface with flour. Using a rolling pin, roll your chilled brioche dough into a 10” level circle. Lightly spray a 10” ring with pan spray and place on a ½ sheet tray with parchment. Place the 10” brioche circle inside the ring. If you do not have a ring mold, no problem! Just do a free-form 10” circle.

Proof the brioche for approximately 2 hours in a warm and humid environment. When the dough is properly proofed it should hold the indentation of your finger when pressed, but not be so gassy that it collapses.

While the dough is proofing, mix up your Crème Fraiche Custard by simply putting the crème fraiche, sugar, and vanilla paste in a bowl and whisking together.

Preheat your oven to 325 degrees. When the dough is ready, use your fingertips to gently press down or “dock” the center on the dough, leaving a fully proofed rim around the outside of the circle. It should look like a pizza dough but with a puffy crust at this stage. Make sure to dock the center well so that the middle of the circle doesn’t puff up too much during baking. Once you have your ring ready, carefully pour the crème fraiche mixture in the cavity you created. Egg wash the edge of the dough. Use a steady hand to move the tray into the preheated oven. The filling is very loose at this stage so use caution not to spill any out.

Allow to bake until the brioche is golden brown, about 25-30 minutes. The custard will still be very fluid after baking. Allow to rest a room temperature for several hours as the custard sets. Brush a glaze around the edge and add pearl sugar for a little a crunch if you wish. Galette Bressane is amazing on its own but also benefits from the additional of any seasonal fruit or berries you may have in your kitchen.