



Lyon-Style Brioche aux Pralines Roses

(Makes 1 large brioche, serves 8–10)

Ingredients

For the Brioche Dough:

- 250 g (2 cups) strong bread flour
- 30 g (2 tbsp) sugar
- 5 g (1 tsp) salt
- 10 g fresh yeast (or 1 tsp instant yeast)
- 3 medium eggs, room temperature
- 125 g (1 stick + 1 tbsp) unsalted butter, softened and cubed
- 2 tbsp milk (lukewarm, for yeast)

For the Filling:

- 200–250 g pink pralines (pralines roses) — crushed into pieces
- 30 g butter (for sprinkling)

(If you can't find pralines roses, use whole almonds + coat them in caramelized sugar and let harden, then crush. The color is optional but traditional.)

Preparation

1.

Make the Brioche Dough

- Dissolve yeast in lukewarm milk, let sit 5–10 minutes until foamy.
- In a stand mixer bowl, combine flour, sugar, salt, and eggs. Mix with dough hook on low until combined.
- Add yeast mixture and knead for about 8–10 minutes until smooth and elastic.

- Gradually add softened butter, piece by piece, continuing to knead until fully incorporated. Dough should be soft and shiny.

2.

First Rise

- Place dough in a greased bowl, cover with a clean towel, and let rise in a warm place for 1–2 hours until doubled.

3.

Incorporate Pralines

- Punch down the dough, then gently flatten into a rectangle.
- Sprinkle crushed pralines evenly over dough, fold dough over like a letter, and knead very lightly to distribute (don't overwork — you want chunks of praline visible).

4.

Shape & Second Rise

- Form dough into a ball or oval and place in a buttered loaf tin or round cake tin.
- Sprinkle a few more crushed pralines on top and dot with small pieces of butter.
- Cover and let rise again about 45 minutes to 1 hour, until puffy.

5.

Bake

- Preheat oven to 180 °C (350 °F).
- Bake for 25–30 minutes until golden brown and pralines are melting and bubbling.
- Let cool slightly before unmolding (the pralines can be very hot).

Serving

- Serve warm or at room temperature.
 - Best eaten the same day, but you can lightly toast slices the next morning — divine with coffee!
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Tip from Lyon

In Lyon patisseries, you'll often find tarte aux pralines roses as well — a buttery shortcrust tart filled with melted pralines and cream. If you fall in love with this brioche, that tart is your next step on the praline journey.