

Persimmon Tarte Briochée

Recipe from Vanille @ Down Under

- 250g flour
- 40g caster sugar
- 50g butter chopped and at room temperature
- 150 ml lukewarm milk
- 1 egg yolk
- One pinch of salt
- 1 packet of instant dry yeast
- 2 persimmons, finely sliced
- Sugar cane
- 1 tbsp orange blossom water (optional)

For the glaze

- 1 sheet of gelatin
- 25ml water
- 50g caster sugar

1. Proof instant dry yeast in the lukewarm milk and a pinch of sugar
2. In a large bowl mix together flour, sugar, salt
3. Add butter and with your finger tips make a fine crumble
4. Incorporate egg yolk and mix
5. Pour in the milk and the proofed yeast
6. Knead the dough for 10 minutes.
7. Let the dough rest for at least one hour at room temperature in a bowl covered with a clean tea towel.
8. Preheat oven to 210°C
9. Transfer the dough on a slightly dusted surface
10. Flour the back of your hands, lift the dough and gently stretch the dough using the back of your hand. Keep a thicker edge all around.
11. Place the dough on a baking tray lined with baking paper
12. Prick the dough and place slices of persimmons. Sprinkle sugar cane on the top.
13. Bake for 10 minutes or until edges are nicely golden.
14. Place the sheet of cold gelatin in a bowl of cold water for 5 minutes
15. Over a low fire, make a syrup with the water and sugar
16. Add the sheet of gelatin and stir
17. Brush the edge of the tarte briochée with the glaze.