

# Brioche Pistachio Croissants

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*Perfectly buttery soft brioche dough rolled around a gooey pistachio filling. Shaped just like a croissant they are tender and buttery for an easy to make twist on the classic.*

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## Ingredients

### Brioche Dough

- 375g strong white bread flour
- 190g dairy free milk
- 150g dairy free butter, soft
- 50g light brown sugar
- 7g fast action yeast

### Filling

- 8 tbsp pistachio butter, frozen in 5 cm lines

### Milk wash

- 3 tbsp dairy free milk
- 1 tbsp maple syrup

## Instructions

1. Start by activating the yeast. In a small bowl mix together the milk and sugar. Either in a microwave or on the stove top, heat to 37 - 39 degrees, or similar to a warm bath. Mix in the yeast and then cover. Leave to activate for around 10 minutes or until it has started to froth and bubble.
2. In the bowl of a stand mixer add the flour followed by the activated yeast. With the dough hook gently mix together until the dough starts to come together. While the dough is kneading, gradually add the butter. Knead until the dough is smooth and comes away from the sides of the bowl.
3. Place the dough in a bowl and cover with a tea towel. Let the dough rest in a warm spot for at least an hour, it should double in size.
4. Once the dough has risen, place it onto a lightly floured surface and roll it out into a large rectangle around 0.5 cm thick.
5. Cut into 8 triangles with a small slit at the bottom of each. Place the frozen pistachio butter at the bottom wide end and then tightly roll up, while gently stretching the dough.

6. Place them on a baking sheet line with parchment paper and allow to rest for 1-2 hours, or until risen.
7. When you are ready to bake, pre-heat the oven to 180 degrees C (fan oven). Combine the maple syrup and milk and brush over each croissant. Bake for 25-30 minutes or until golden and cooked through.
8. Serve with a dusting of crushed pistachios.

