



燕子烘焙坊

Club Saf-instant®

Between lovers homemade bread

## Brioche



Not too sweet, the brioche also makes the perfect partner for salads or cheese, as well as yoghurt and jam. Ideal at breakfast and teatime.

### Preparation time:

4H40

### Cooking time:

The time varies depending on the type of machine and program selected. Thank you for referring to the manual for your machine.

30m

### Rating:

☆☆☆☆☆ (No Ratings Yet)

### Preparation



BY HAND

### Preparation:

- 1 - Mix the flour, salt, sugar, butter and eggs in a bowl.
- 2 - Stir the milk into the yeast and add to the bowl.
- 3 - Blend with a spatula until you have a smooth dough and finish by kneading with a rolling pin.
- 4 - Shape the dough into a ball, put it back in the bowl and cover with a cloth. Leave to ferment for 90 minutes in a warm place.
- 5 - Take the ball of dough, divide it into 3 equal pieces and leave to rest, covered, for 10 minutes. Shape into 3 buns, place them on a baking sheet and leave to proof, covered, for 2 hours.
- 6 - Put the balls of dough in an oven pre-heated to 180°C and bake for 30 minutes.

### Ingredients

Butter:	200 g
Flour (T55):	575 g
Egg:	4
Salt:	12 g
Fresh compressed yeast:	33 g
Sugar:	70 g
Milk:	80 ml
Dry Yeast:	11 g