



燕子烘焙坊

Club Saf-instant®

Between lovers homemade bread

Brioche with Gorgonzola and walnuts



If you do not like the strong taste of Gorgonzola, replace it with cubes of marinated Feta cheese. You can also substitute the walnuts with black olives and honey oil marinated Feta cheese.

Preparation time:

2H17

Cooking time:

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

Rating:

☆☆☆☆☆ (No Ratings Yet)

Preparation:



BY HAND

Preparation:

- 1 - Pour the ingredients into the vessel in the following order: water, diced gorgonzola, honey and salt.
- 2 - Add the flour and yeast.
- 3 - Select program 2, the weight of bread, browning and start.
- 4 - When the machine beeps, add the walnuts.
- 5 - At the start of cooking, brush the brioche with beaten egg and sprinkle lightly with herbs.

Ingredients

Gorgonzola:	190 g
Liquid honey:	40 g
Salt:	7 g
Water:	245 ml
Walnuts:	125 g
Flour (T55):	510 g
Dry Yeast:	10 g