



Brioches

Recipe by V-ZUG Ltd.



Preparation	
Cooking	
time	
Piece	12

These small brioches with a 'head' on the top combine a soft, buttery dough with a delicate aroma. With their golden brown top and fluffy texture, they make an excellent choice for a delicious breakfast.

Dough

500 g white flour

50 g sugar

2 tsp salt (about 14 g)

½ cube of yeast (about 20 g),
crumbled

75 ml milk

4 eggs

200 g butter, chopped into cubes

Shaping

1 egg yolk

1 tbsp milk

Additional information

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