



# Saucisson in a brioche

מתכון מאת V-ZUG Ltd.



Preparation	20 Mins
Resting time	13 Hrs
Cooking time	30 Mins
מנות	6
התקן	Combair-Steam SL from 2015

## Sausage

1 sausage, raw

Put the saucisson in a suitable cooking tray, plug in the food probe and put the cooking tray into the cooking space. Steam until the cooking space temperature is reached.

**Steaming 100 °C, to cooking temperature 70 °C (max 1 Hrs)**

Allow the saucisson to cool in the refrigerator overnight.

## Brioche

250 g flour

3 eggs

125 g butter, room temperature

20 g sugar

7 g dry yeast

5 g salt

For the dough, put the flour, butter, sugar and dry yeast in a mixing bowl and, using a food processor or mixer, mix on a low setting for 1 minute. Add the salt and continue mixing for 1 minute. Gradually add the eggs, a little at a time, then knead on the highest setting for 10 minutes.

Using the «Proofing» function, allow the dough to proof for about 1 hour until double in volume.

Roll out the dough into a rectangle the size of the saucisson, making the edges at the top and bottom slightly thinner. Lay the saucisson in the middle and enclose in the dough. Place the brioche on a line baking tray, seam-side down. Leave to rest for 20 minutes.

### Appliance preheating

**(Pre-)heat cooking space to 140 °C with Hot air humid**

Put the baking tray into the preheated cooking space. Bake.

### Put the pastry in

**Hot air humid 140 °C for 20 Mins**

**Hot air humid 160 °C for 10 Mins**





## **אביזרים**

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Baking tray  
Stainless steel tray

## **מידע נוסף**

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הופק ביום 11.12.2019

