



# Brioche



## Rezept für 4

### Ingredients

500g flour  
50g sugar  
15g salt  
25g yeast  
10g sugar  
25ml milk  
5 eggs  
250g butter

### Preparing

Mix flour, sugar and salt. Slightly warm milk and mix with yeast and sugar. Add to flour mixture. Add eggs and knead to form a dough. Lastly, add butter and knead some more. Refrigerate dough. Place the refrigerated dough in well-greased and floured individual moulds or a rectangular cake tin. Bake on Hot Air 180 °C. Individual moulds approx. 12 minutes, cake tin approx. 20 minutes.



Anrichten

## Cooking level for individual moulds

With Preheat

12 minutes | Hot Air setting at 180 °C

## Cooking level for cake tin

With Preheat

20 minutes | Hot Air setting at 180 °C