Saucisson in a brioche

Recipe by V-ZUG Ltd.



Preparation
Cooking time
Portions 6

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

Accessories

Baking tray

Stainless steel tray

Additional information

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