



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

