



BRIOCHE



QimiQ BENEFITS

- Light, fluffy and moist consistency
- Baked goods remain moist for longer
- Quick and easy preparation



25



medium

INGREDIENTS FOR 2 BRIOCHE

250 g	QimiQ Cream Base
100 g	Powdered sugar
1 cube(s)	Fresh yeast
600 g	Flour
3	Egg yolk(s)
1	Egg(s)
100 g	Butter, softened
1 package	Vanilla sugar
1 pinch(es)	Salt
1	Lemon(s), finely grated zest
1	Egg yolk(s), to brush

METHOD

1. Lightly heat the QimiQ Sauce Base with the icing sugar. Add the yeast and allow to dissolve in the mixture.
2. Place the remaining ingredients into a mixing bowl. Add the QimiQ mixture and knead to form a smooth dough. Cover and allow to rest in a warm place for approx. 40-60 minutes. (Tip: allow to rest in an oven at 50 °C.)
3. Create 3 strands with the dough and form a plait. Place onto a baking sheet lined with baking paper. Cover and allow to proof for a further 15 minutes.
4. Preheat the oven to 180 °C (convection oven).
5. Whisk an egg yolk and brush over the brioche. Bake in the preheated oven for approx. 25-30 minutes.
6. **Tip:** Decorate with almond flakes.