

Braided Cinnamon Brioche with Nutella®

Hard

6 h 45 min



INGREDIENTS

for 8 servings

6g fresh yeast

70ml whole milk

3 eggs

270g flour

120g granulated sugar

1 teaspoon (5g) salt

180g soft butter

1 tablespoon (7g) cinnamon

120g Nutella®

METHOD



1

In a large bowl, crumble the yeast and cover with the milk. Let stand for 10 minutes.

Quickly mix to dissolve the yeast then add 2 eggs, the flour, 35g of sugar and the salt.

Mix with a spoon until a dough forms.



2

Transfer the dough to a work surface and knead until smooth and elastic, for about 15 minutes.

Gradually incorporate 70g of butter and continue to knead for 5 minutes.

Place the dough in a bowl, covered with a cling film and leave it to rise at room temperature for about 2 hours.

Once doubled in size, transfer the bowl to the fridge for 1 hour.



3

In the meantime, mix the remaining butter, the remaining sugar and the cinnamon together in a small bowl. Set aside.



4

Line 2 baking trays with baking paper and set aside.

Transfer the chilled dough to a slightly floured work surface and roll into an approximately 30 cm x 40 cm rectangle.



5

Spread the cinnamon butter over $\frac{2}{3}$ of the dough surface.

Fold the plain part of the dough over the middle part.

Then, fold the last $\frac{1}{3}$ over the rest, just the way you would do with a business letter.

6

Cut the dough into 8 long strips and roll each strip of dough tightly around itself, so that to form a knot.

Place each knot on a prepared tray, making sure the end of the strip is tucked on the bottom.

Cover with a cling film and leave to rise until doubled in size, for about 2 hours.

Preheat the oven to 180°C (355°F) and position the baking rack in the middle of the oven.

Beat the remaining egg in a small bowl, brush the brioche with the beaten egg and bake for 15 minutes (or until it turns golden brown).

7

Remove the brioche from the oven and let it cool down completely.

Slice each brioche in half lengthwise and spread 15g of Nutella® in between.

