

RECIPE

Sliced brioche with Nutella[®] and candied citrus fruits

Medium

12 Portions

1 h 0 min



INGREDIENTS

for 12 portions

25 g Brewer's yeast

150 ml Water

250 g 00 Plain flour

250 g Manitoba flour

6 Egg yolks

100 g Butter

80 g Sugar

40 ml Milk

Candied citrus fruits to taste

120 g Nutella[®] (10 g/portion)

Salt



Per questa deliziosa ricetta, la quantità perfetta di Nutella[®] è 15 g a porzione!

METHOD



1

On the work surface, make a pile of the 00 flour, in the middle add the brewer's yeast which you previously crumbled and dissolved in water. Knead together to create a homogenous, smooth mixture.



2

Put it aside to rise for 40 minutes, covered with a tea towel. Afterwards, mix again adding the Manitoba flour, 5 egg yolks, the butter (after it has been melted and then allowed to cool), sugar, milk, candied citrus fruits and a pinch of salt. Knead the dough to homogenise everything, then cover it with a tea towel and let it rise for another 2 hours.



3

After the necessary time has passed, briefly knead the dough once again on the floured work surface. If you intend to use it for one single brioche, put it in a buttered and floured mould approximately 10 cm deep and 18 cm in diameter. Brush with some milk and bake in a pre-heated oven at 180°C for 10 minutes and then at 160°C for another 20 minutes. Cut the brioche into slices and garnish with Nutella® and candied citrus fruits.

Real excitement for everybody. Share the recipe with the hashtag #nutellarecipe

When French tradition meets the tradition of freshly baked bread and the excitement of Nutella®, you end up with our recipe for **brioche slices with Nutella® and candied citrus fruits**. Bon appétit!