

RECIPE

Sliced brioche with Nutella[®] and candied citrus fruits

Medium

12 Portions

1 h 0 min



INGREDIENTS

for 12 portions

25g Brewer's yeast

150ml Water

250g 00 Plain flour

250g Manitoba flour

6 Egg yolks

100g Butter

80g Sugar

40ml Milk

Candied citrus fruits to taste

180g Nutella[®] - 1 heaped teaspoon (15g) per portion

Salt



To prepare this delicious recipe, 15g of Nutella[®] per person is enough to enjoy!

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.

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Our recipe for **brioche slices with Nutella® and candied citrus fruits** brings together French tradition with the excitement of Nutella®. Bon appetit!