

Recette

Ingrédients

280 g de farine	150 g de beurre	3 cuillères à café de sucre	3 œufs	10 g de levure de boulangier	½ verre de lait	1 pincée de sel

Matériel et ustensiles

1 machine à pain	1 verre mesureur	1 petite cuillère	1 couteau	1 verre

Préparation



1. Mettre la farine et le lait dans la cuve de la machine à pain.



2. Ajouter les œufs, le sucre et le beurre coupé en petits morceaux.




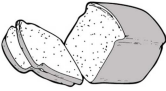

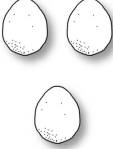








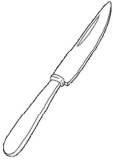
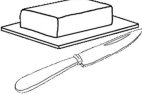




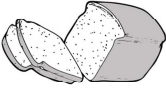

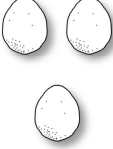









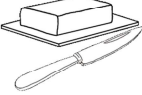






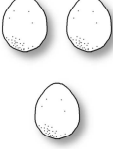








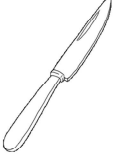
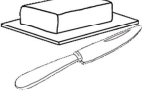






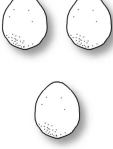








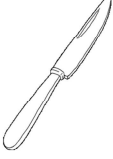
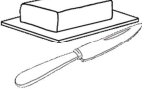



3. Mettre le sel et la levure à l'opposé dans la cuve.



4. Placer la cuve dans la machine à pain. Choisir le programme « brioche ».



5. Démouler la brioche à la fin du programme.

										
						Brioche parisienne				
										
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