

Orange Brioches

1 Sieve the flour into a bowl and make a little depression in the middle. Pour the lukewarm milk into the well, add the crumbled yeast and one teaspoon of sugar. Carefully stir once or twice. Cover bowl with a kitchen towel and let the pre-dough rise for about 15 minutes, the surface will start to look bubbly.

2 Add the remaining ingredients (sugar, egg, orange zest, pinch of salt, cooled down melted butter) and knead well, either manually or with your kitchen machine until dough can be easily removed from the bowl (non-sticky). If it still feels too sticky, add some more flour. Again, let the covered bowl rest in a warm place for at least 45 minutes (size of dough should almost double).

3 Knead dough one more time and toss on a floured pastry board. Cut in equal pieces and form little snowball sized *dumplings*. To ensure an equal size for my muffin tray, I prepared one model, trimmed it until it had a perfect size and weighted it afterwards. The rest of the dough I cut into equal pieces, each around 75g.

4 Place little paper cups in the holes of a muffin tray (I used a tray, which holds 12 muffins & two extra cups) and fill each with a dough ball. Bake at 200°C (390°F) for about 15 minutes or until the tops turn golden brown. Cover with parchment paper if the tops get too dark too fast. After removing the tray from the oven I brush them with a little melted butter, giving them a nice little glow. Enjoy these little fluffy orange-scented brioches still warm with butter and jam!



Orange Brioches

Recipe source: own creation

Prep time: 20min., resting: about 1 hour, baking: 15 to 20 min.

Ingredients (yields about 14 muffin sized brioches):

- * 250 ml lukewarm milk
- * 20g fresh yeast
- * 500g flour
- * 75g white sugar
- * a pinch of salt
- * 1 egg
- * 75g melted butter
- * zest of half an untreated orange
- * extra melted butter to brush rolls (about 1 tbsp)