

The recipe of  
*the brioche*  
Club Med of Valmorel 

## Recipe

- 1** In the bowl of a stand mixer fitted with a dough hook, combine the milk, sugar and yeast. Add the flour, salt and eggs.
- 2** Mix for 5 minutes until all the ingredients form a smooth dough.
- 3** Then add the butter and continue to knead with your mixer for another 10 minutes. The nice yellow coloured dough should be elastic and smooth.
- 4** Cover with a damp cloth and leave to rest until the dough doubles in volume.
- 5** Knead with your mixer again for 5 minutes.
- 6** On a floured work surface, divide the dough into 3 and spread it into 3 long rolls.
- 7** Make a braid and place it on a baking tray covered with baking sheets. Leave to rest in a damp, warm place for 2 hours. The dough should at least double in volume.
- 8** Brush the dough with beaten egg yolk and a little hot water and bake for 30 to 35 minutes at 180 °C.
- 9** The brioche is cooked when the tip of a knife that you stick into the centre comes out moist but clean.
- 10** Leave to cool on a wire rack before eating.

## Ingredients

- 250g T45 (all purpose) flour
- 30g sugar
- 2 tablespoons fresh whole milk
- 1 teaspoon of salt
- 10g fresh yeast  
(or 1 level teaspoon of active dry yeast)
- 3 medium eggs
- 150g butter at room temperature
- 1 egg yolk for glazing

*For an even more delicious brioche, add white chocolate chunks, pink pralines or sugar pearls at the start of step 6.*

