

# BRIOCHE SUISSE AU CHOCOLAT ET CRÈME PÂTISSIÈRE D'ANGÉLIQUE



Category: Bakes and Confectionery

Created: on 2016-02-16  
Qualified by: Supercook FR  
Suggested by: angie06  
Total preparation time: 12:35 Minutes

Suitable for machine:  
- SUPERCOOK SC110  
- Supercook SC250  
- Supercook SC300  
- Supercook SC350  
- Supercook SC380  
- Supercook SC400

## INGREDIENTS FOR 6 SERVES

<b>500 gram</b>	milk
<b>3 piece</b>	eggs
<b>70 gram</b>	sugar
<b>50 gram</b>	flour
<b>2</b>	drop of vanilla extract
<b>200 gram</b>	milk
<b>25 gram</b>	Bakers yeast
<b>80 gram</b>	butter
<b>500 gram</b>	flour
<b>1</b>	egg
<b>1 teaspoon</b>	salt
<b>80 gram</b>	sugar
<b>150/200</b>	chocolate chips
<b>1</b>	egg yolk
<b>1</b>	milk

## STEP BY STEP - PREPARATION

To see the full recipe, please [log in](#).