

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

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

STEP BY STEP - PREPARATION

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