Mannele (Saint Nicholas brioche)

Ingrédients

- 200g of whole milk
- 15g of fresh yeast
- 500g of strong flour or T45
- 2 eggs
- 10g of salt
- 60g of sugar
- 180g of butter

Préparation

1. Here we are in December, just a few days away from Saint Nicholas!

2. So this year I propose this recipe for typical brioche from the east of France, which is enjoyed on Saint Nicholas, and makes a perfect breakfast/snack with a good hot chocolate   Equipment :I used my Kenwood Cooking Chef (with the hook) to make the brioche: code FLAVIE = 3 accessories of your choice offered with the purchase of a cooking chef / code FLAVIEDREAM = the rolling pin and multifunction bowl + a Le Creuset dish offered with the purchase of a Cooking chef / commercial collaboration.

3. Perforated baking sheetPreparation time: 1 hour + minimum 5 hours of resting + 20 minutes of bakingFor 16 manneles: Ingredients: of whole milk of fresh yeast of strong flour or T45 2 eggs of salt of sugar of butter Optional: chocolate chips Recipe: In the bottom of the mixing bowl, pour the milk and add the crumbled yeast.

4. Cover with flour, then add the eggs, salt, and sugar.

5. Knead for at least 15 to 20 minutes on low speed until you have a well-homogeneous dough that pulls away from the sides of the bowl.

6. Then, add the butter cut into small pieces and knead again for about ten minutes; the dough should be smooth and elastic.

7.   Let the dough rest for 30 minutes at room temperature, then place it in the refrigerator for at least 2 hours (you can leave it overnight).

8. Then, cut the dough into 16 equal pieces of about and add chocolate chips to some if desired.

9.   Form balls.

10.   Roll each ball into a log.

11.   Form the head without cutting the dough.

12.   Then, use a knife to cut out the legs and arms.

13.   Let the manneles rise for about 1h30 at room temperature.

14.   Then, bake in the preheated oven at 180°C for 20 minutes.

15. If desired, when you take them out of the oven, you can add chocolate chips to create eyes for your mannele.

16. Let cool, then enjoy!