

Easter Bunny Brioche

Ingrédients

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

Préparation

1. Last year I made a chocolate/vanilla filled brioche for Easter, this year I wanted to do it again but this time changing the shape rather than the flavor.
2. I saw quite a few videos on social media with sourdough breads shaped like bunnies for Easter, so I adapted the idea with a brioche for the cutest Easter breakfast!
3. Equipment :I used the perforated baking tray from Guy Demarle: referral code FLAVIE10 to enter at registration for 10 off on the first order / commercial collaboration.
4. 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 / commercial collaboration.
5. Preparation time: 45 minutes + minimum 2h30 resting + about 30 minutes baking For one large brioche and three small ones: Shopping list : whole milk fresh yeast strong flour or T45 2 eggs salt sugar butter A bit of string Optional: ribbons The brioche dough : whole milk fresh yeast strong flour or T45 2 eggs salt sugar butter In the bottom of the bowl of the mixer fitted with the hook, pour the milk and the crumbled fresh yeast.
6. Cover with the flour, then add the eggs, salt, and sugar.
7. Knead on low speed for at least 10 to 15 minutes, or until the dough is well combined and pulls away from the sides of the bowl.
8. Add the butter cut into small pieces and knead again for at least 10 minutes, the dough should be smooth and elastic and pull away from the sides of the bowl.
9. Let the dough rest for 30 minutes at room temperature, then cover it and place it in the refrigerator for at least 2 hours (you can leave it overnight).
10. Shaping and baking : The next day, cut the dough into 3 pieces of each and one piece of .
11. For each piece, form an oval and slightly flattened ball.
12. Cut the bottom of the ball as shown in the photo (it will be used for the bunny's pom-pom tail).
13. Then, cut (but not completely) the two sides, again as shown in the photo.
14. Fold the two sides to form the bunny's back legs.
15. Then, form a ball with the first cut piece and add it in the middle of the two legs.
16. Cut small pieces again on the sides.
17. Glue them on top of the bunny to form the ears.

18. Finally, cut small pieces again on the sides so that the front of the body is thinner than the back.
19. With these pieces, form balls to create the bunny's front legs.
20. Finish with a piece of string to wrap around the ears to create the bunny's head.
21. Be careful not to tighten the piece of string as the dough will rise well.
22. When all your bunnies are ready, place them on a baking sheet lined with parchment paper and let them rise for about 1h30 (more or less depending on the temperature of your kitchen).
23. Then, bake in the preheated oven at 180°C for 20 to 25 minutes for the small brioche and 30 to 35 for the larger one.
24. Let cool and enjoy!

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