

# Olive oil brioche

Préparation : 6h • Cuisson : 15 min

## Ingrédients

- 500g flour
- 30g fresh yeast
- 20g orange blossom water
- 80g powdered sugar
- 8g salt
- 150g olive oil
- 155g water (1)
- 50g water (2)

## Préparation

1. For those who follow me on instagram, you may know that I currently live in Lille.
2. But in fact, I was born in Marseille and lived there for more than 20 years!
3. Why am I telling you this?
4. Because the recipe that you will find below is a typical Provencal recipe, and that we find a lot during the end of the year festivities in Marseille, the olive oil « pompe ».
5. It is a brioche, totally vegetable since it is made without eggs and butter, replaced by olive oil!
6. A slightly original brioche, but above all it is soft and delicious.
7. My favorite in Marseille is the one from the Four des Navettes, and after several tries I managed to get close to it, so I share the recipe with you so that you can enjoy it too!
8. I advise you to use a good olive oil, but not too strong anyway, otherwise your pompe might be a little too strong in taste.
9. Put the yeast with the water (1) in the bowl.
10. Add half of the flour and mix.
11. Cover and let the mixture rest for 1 hour.
12. Then cover with the rest of the flour, then add the salt, sugar, orange blossom water and zest.
13. Start kneading by gradually incorporating the oil.
14. Continue until the dough is homogeneous and comes away from the sides of the bowl.
15. Then, while continuing to knead, gradually add the water (2) in a very fine stream.
16. Continue to knead until you have a dough that no longer sticks to your fingers, that comes away from the sides of the bowl and that forms a veil when stretched.
17. Form a ball, put a plastic wrap on the dough and put it in the refrigerator for a minimum of 3 hours, or even overnight.
18. Then take it out of the refrigerator and degas the dough by pressing on it.
19. I made three different sizes of pompes, a small individual one ( of dough), a medium one ( of dough) and a large one with the remaining dough (about of dough).
20. Roll your doughs according to the desired pompes sizes.
21. Then roll them out in a round or oval shape, and use a knife to cut them in various places (tradition says that the pompe is broken, it is not cut with a knife).
22. The notches are therefore used to break it more easily once cooked).

23. Let it rise for 1h30.

24. Then bake at 170°C for 10 to 20 minutes depending on the size of your pompe.

25. Let it cool down for a few minutes, then enjoy!

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