

Viennese bread

Préparation : 35 min • Cuisson : 10 min

Ingrédients

- 500g flour
- 20g fresh yeast
- 8g salt
- 80g sugar
- 250g whole milk
- 35g water
- 90g butter
- 1 egg yolk for egg wash

Préparation

1. What's your ideal breakfast?
2. When I was little, I remember that I was rarely as happy as when there were Viennese bread for breakfast.
3. A lightly toasted piece, plain or with spread = happiness and the smell that goes with it!
4. So I finally decided to try them homemade, and it's finally very simple: like a brioche dough without eggs and little butter, so I think it's easier to make by hand than a brioche for those of you who don't have a robot.
5. You can easily prepare them the day before for the next day.
6. All you have to do is wrap them well to keep their texture, and if necessary you can put them in the microwave for a few minutes with a glass of water to make them soft again.
7. Last precision, I made them plain, but you can add chocolate chips at the end of the kneading for a chocolaty version!
8. Prep time : 30 minutes + rise time + 12 minutes cooking For 3 baguettes : Ingredients : flour fresh yeast salt sugar whole milk water butter 1 egg yolk for egg wash Recipe : Pour the milk, water and crumbled fresh yeast into the bowl of the food processor with the kneading accessory.
9. Cover with flour, then add salt and sugar.
10. Knead for a few minutes until the dough comes away from the sides of the bowl.
11. Then add the butter cut into small pieces and knead again until the dough is elastic and comes away from the sides of the bowl.
12. Form a ball and let the dough rise at room temperature for 30 minutes.
13. Then place it in the refrigerator for at least 30 minutes, but you can also leave it overnight.
14. After resting in a cool place, degas the dough and divide it into 3 pieces (or more if you are making individual breads).
15. Form baguettes and let them rise for about 1 hour.
16. Put some egg yolk on them with a brush, make a few cuts with scissors and then bake in the preheated oven at 200°C for 12 minutes.
17. Let them cool down, then enjoy!