

# Mascarpone brioche

## Ingrédients

- 500g flour
- 2 eggs
- 130g milk
- 275g mascarpone
- 70g sugar
- 15g fresh yeast
- 10g salt
- 1 egg for egg wash

## Préparation

1. Have you ever found yourself with a large amount of mascarpone left over after a recipe where only a small amount is used?
2. It happens to me quite often, and This time I decided to make something different from the classic tiramisu : a brioche with mascarpone instead of butter.
3. You get a super soft brioche, a little more acidic than a traditional buttered brioche but just as good.
4. The technique is exactly the same, kneading without the mascarpone then with it, growing at room temperature then in the fridge before shaping, growing and baking.
5. For info, I think this brioche goes very well with salty food, you can use this recipe to make burger buns for example!
6. For a more classic brioche version, you can add sugar grains, chocolate chips.
7. Prep time : 40 minutes + at least 1h rest + cooking For about 16 servings :  
Ingredients : flour 2 eggs milk mascarpone sugar fresh yeast salt 1 egg for egg wash  
Recipe : Place the milk and crumbled fresh yeast in the robot.
8. Cover with the flour, then add the eggs, sugar and salt.
9. Knead for 5 to 10 minutes at low speed so that the dough is homogeneous and comes away from the sides of the bowl.
10. Add the mascarpone and knead again for at least 10 to 15 minutes, so that the dough is elastic and comes away from the sides of the bowl again.
11. Then form a ball and let the dough grow for 30 minutes at room temperature.
12. After the 30 minutes, put the dough in the refrigerator for at least 30 minutes, but you can also like me leave it overnight.
13. The important thing is that the dough should be cold enough to be rolled out and shaped.
14. \$ After resting in a cool place, degas the dough and detail your balls of dough (mine were 60 to ) according to the shapes you want to give to your brioche; I made 6 balls that I put in a 20\*8\*8 cake mould, 7 balls that I put in a circle of 18cm diameter, and 3 individual balls.
15. For the technique I put some pictures below, once the pieces are detailed, you have to take one, spread it out, fold it up, turn it over so as to have the key underneath and ball it with the palm of your hand to have a smooth ball of dough.
16. Let them grow for about 1h30 at room temperature, then beat an egg, use a brush to spread some on the brioche and put them in the oven preheated to 180°C for 10 to 15 minutes for the individual brioche and 20 to 25 minutes for the brioche to share.
17. Let cool, unmould the buns and enjoy!

