

# Milk brioches (Christophe Felder)

## Ingrédients

- 115g whole milk
- 10g fresh yeast
- 250g flour
- 30g sugar
- 6g salt
- 1 egg
- 115g butter
- 1 egg + some milk or cream for egg wash

## Préparation

1. I already have a lot of brioches recipes on the blog, but I didn't have any pains au lait (brioches with milk) yet!
2. So I turned to Christophe Felder's recipe, which is perfect for making fluffy brioches.
3. Prep time : 30 minutes + rest, growing and cooking For 10 servings : Ingredients : whole milk fresh yeast flour sugar salt 1 egg butter 1 egg + some milk or cream for egg wash Recipe : Place the milk and crumbled yeast in the bottom of the food processor bowl.
4. Cover with flour, then add salt, sugar and egg.
5. Knead on low speed for at least 10 minutes, the dough should be smooth and pull away from the sides of the bowl.
6. Then add the butter cut into small pieces, and knead again until the dough is smooth and elastic.
7. Form a ball, then let the dough rise for 30 minutes at room temperature.
8. Then degas the dough, form a ball again and chill the dough overnight.
9. The next day, divide the dough into 10 equal pieces.
10. Form the dough into balls and stretch them into an elongated shape.
11. Place them on a baking sheet covered with parchment paper, then spread a thin layer of egg wash with a brush.
12. Let them rise for about 1 1/2 hours at room temperature.
13. Then, spread egg wash again and make cuts with a pair of scissors.
14. Bake the brioches in the preheated oven at 180°C for 12 to 15 minutes, then let cool and enjoy!