

# Red fruits brioche pie

## Ingrédients

- 13g of fresh yeast
- 100g whole milk
- 325g flour
- 70g sugar
- 5g salt
- 2 eggs
- 100g butter

## Préparation

1. The return of the brioche pie!
2. If you come here often, you must know that I really like brioche tarts (you can already find the blueberry one, the greengage one, the apricot one and the chocolate one), so here is a new summery and colorful version, with red fruits.
3. I used strawberries, raspberries, blueberries, blackcurrants, currants but free to remove a fruit, add blackberries or even cherries. The base is a classic brioche, of course easier to make if you have a food processor but it can also be done by hand.
4. For dessert, snack, breakfast, this recipe will delight all lovers of brioche and fruit!
5. Mix the milk and the crumbled yeast.
6. Cover with flour, then add sugar, salt and eggs.
7. Knead for about 10 minutes on low speed, the dough should become homogeneous and come off the sides of the bowl.
8. Then add the butter cut into small pieces, and knead again for about 10 minutes, the dough should be smooth, elastic, and come off the sides of the bowl.
9. Form a ball, then place it in the refrigerator for at least 2 to 3 hours, at best overnight.
10. Red fruits (I used about of raspberries, of strawberries, of red currants, of blueberries and of black currants) Spread the brioche dough in the buttered circle.
11. Let it grow for half an hour at room temperature, then sprinkle with a little almond powder.
12. Top with the fruit, pushing it lightly into the dough (I saved some to add after baking).
13. Then bake in the preheated oven at 180°C for about 25 to 30 minutes.
14. Let cool, then sprinkle with a little powdered sugar, add some fresh fruit and enjoy!