



ORANGE BRIOCHE IN A CUP



MAKES ABOUT 10 SERVINGS

INGREDIENTS

½ cube yeast
1 tablespoon sugar
150g softened butter
3 organic eggs
350g strong flour
Salt
Grated peel from
1 organic orange
Juice from ½ orange
1 pinch salt
3-4 tablespoons warm milk
Butter for the paper cups

10 small paper cups

PREPARATION

In a bowl, combine the crumbled yeast, sugar and milk. Using an electric mixer with a dough hook, process while gradually adding all the other ingredients until you have a smooth dough. Cover the dough and let it rise for 30 minutes.

Knead the dough thoroughly by hand and divide it into about 10 pieces, depending on the size of your cups. From each portion, remove a hazelnut-sized piece of dough and shape it into a ball.

Butter the paper cups and place the larger dough pieces inside. Place the smaller dough balls on top, brush them with milk, and let rise in a warm place for another 30 minutes.

Preheat the oven to 180°C and bake the brioche on the bottom shelf until golden-brown.