

Brioche Vendéenne
"Sweet memories of childhood"

"With this new bread maker, you can explore new taste without any effort. Just enjoy!"

Ingredients Brioche Vendéenne (1Kg):

100 ml milk
100 ml de crème fraîche
2 eggs
1 tsp salt
1/3 cup sugar
1/2 cup butter
1+ 2/3 cup flour for white bread
1+ 1/2 tsp active dry yeast

Preparation Brioche Vendéenne (1Kg):

1. Place all the ingredients in the bread pan following the recommended order
(Add first all liquid ingredients in the cake pan and then the dry ingredients)
Dig a small hole in the flour and add the active dry yeast without it touching any other ingredients already in the bread pan
2. Select Brioche programme (6)
3. Choose the desired crust colour (medium or dark recommended)
4. Press and hold Start/Stop button (2-3sec)

if you would like to pause the programme press Start/Stop button (to stop the programme press and hold the Start/Stop button for 2-3 sec)