



ALL'OPERA IN TRENTINO DAL 1870

CHOCOLATE BRIOCHE



INGREDIENTS

250 g plain wheat flour Manitoba
1/2 cube (approx. 12.5g) of fresh
brewer's yeast or 1 packet (approx. 7
g) of dried brewer's yeast
125 ml lukewarm milk
1 pouch of vanilla sugar
3 tablespoons of sugar
2 egg yolks
125 g butter at room temperature
approx. 110 g chocolate chips

PREPARATION

Dissolve the brewer's yeast in a little lukewarm water along with 2 tablespoons of flour and a pinch of sugar and leave to rise for approx. 15-20 mins.

Dissolve the sugar and vanilla sugar into the milk. Sieve the flour into a bowl, then add the yeast, the sugar and milk mixture, and finally the egg yolks. Knead until smooth.

Gradually incorporate the butter, blending the mixture well. Finally, add the chocolate chips. Cover with a cloth and leave to stand in a warm room for approx. 30 mins.

Use the mixture to form 8 balls. Place them on a baking sheet lined with baking paper. Cover them and leave to rise until doubled in size.

Bake in a preheated oven at 180°C for approx. 15-20 mins.