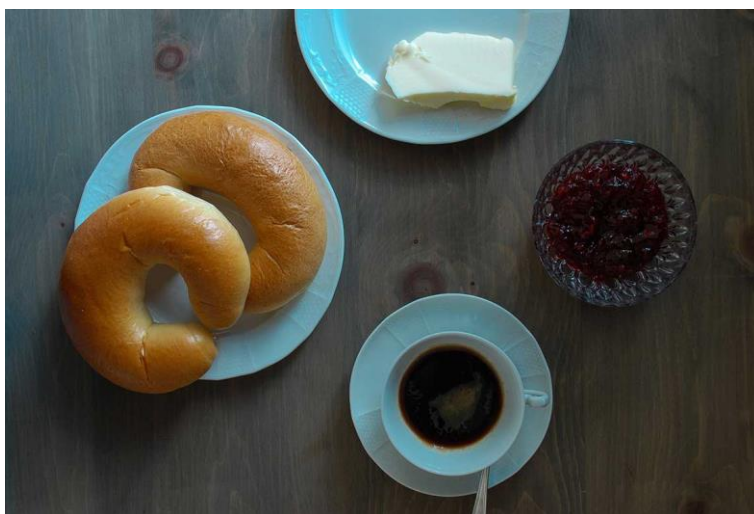




ALL'OPERA IN TRENTINO DAL 1870

PAN BRIOCHE



INGREDIENTS

500 g pan brioche mixture
Approx. 220 ml lukewarm water
50 ml vegetable oil

PREPARATION

Vigorously knead the mixture with the vegetable oil and lukewarm water until you have a smooth and elastic mixture (approx. 8 minutes).

Split the dough into 10 equal pieces and leave to rest for 10 mins.

Stretch and shape into the desired shape, cover with a cloth and leave to rise in a warm room for about 1 hour.

Once doubled in size, brush with egg and bake at 200-210°C for about 15 minutes.

