



MERRY CHRISTMAS & BON APPETIT!



BOXEMÄNNCHEN (Brioche men)



INGREDIENTS

- 600 g flour
- 60 g softened butter
- 1 bag of chocolate chips or any decorative element of your choice
- 60 g sugar + 8 g salt
- 1 egg
- 1 sachet of dry yeast (or 8 g of fresh yeast)
- 330 ml warm milk

PREPARATION

1. Dissolve the yeast in warm milk.
2. Put the flour, salt, sugar and egg in a salad bowl.
3. Stir coarsely by hand before adding the softened butter and starting to knead.
4. Then pour the yeast mixed with the milk over the mixture and continue to knead until the dough is smooth, soft and non-sticky.
5. Cover the dough with a cloth and leave it to rise in a warm place for 1 hour. The dough should normally double in volume.
6. Once the dough has risen, degas it by kneading it again on a floured work surface.
7. Roll it out with a rolling pin to obtain a dough about 1 cm thick in which you form the little men with scissors or a knife. Then place them on a baking sheet.
8. Preheat the oven to 180°C and brush the pastry with an egg yolk mixed with a tablespoon of milk. Then decorate them with chocolate chips to form eyes and coat buttons or with any decorative element of your choice.
9. Bake for 15 minutes and your Boxenmännchen are ready!