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by Aga Marchewka

Sausage Brioche (Saucisson Brioche A La Lyonnaise)



Ingredients

1 Lyon sausage (pistachios or kind)
1 onion
2 bay leaves
200 g flour
1 packet of yeast (baker if possible)
15 grams of sugar
2 eggs
80 g butter cream
2.5g of salt

Preparation

1. In a bowl, mix the flour, yeast, salt, sugar and 2 eggs.
2. Knead the dough for a few minutes, then add the soft butter and knead again until you create a ball.
3. Leave it to stand while the sausages is being cooked.
4. Fill a large pot with water
5. throw the onion, 2 bay leaves and sausage.
6. Cook for about 25 minutes (cooking depends on the size of the sausage).
7. After cooking, remove the skin of the sausage.
8. Spread roughly paste bun and place the sausage on top.
9. Hand, coat the sausage dough and place all in a cake pan.
10. Put the sausage in brioche to the oven at 180 degrees celsius for about 15 minutes.

Cooks Note

Recipe contributed by Aga Marchewka.