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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 sausage 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.
