

Brioche Santa

60—70 Min

Preparation

1. For the dough, first beat the egg yolk. Then whisk in the milk, sugar, bourbon vanilla sugar, and rum. Now crumble and dissolve the yeast. Then add the flour and salt.
2. Knead into a smooth dough with the room temperature butter, cover and leave to prove for about 30 minutes.
3. Preheat the oven to 180 °C on the convection setting.
4. Divide the dough into 12 pieces and use eight to form drops. Use two more pieces to form 16 small balls and from the remaining two pieces, form long strands and twist them.
5. Now all parts can be assembled. Brush the finished Santa with egg white and decorate with poppy seeds, raisins and decorative sugar as desired.
6. Bake the Brioche-Santas in the preheated oven at 180 °C for about 25 minutes until golden.

Ingredients 8 Portions

= Kotányi Produkte

200 g	Milk
30 g	Yeast, fresh
500 g	Wheat flour
60 g	Sugar, granulated
3 pcs.	Egg yolks
8 g	Rum
8 g	Salt
55 g	Butter
8 g	Bourbon Vanilla Sugar

For the Decoration

1 pc.	Egg white for brushing
	Raisins, poppy seeds, decorative sugar as desired