



# Baked brie in stuffed brioche buns

40'

Hands on

5 hours'

Hands off

20'

Cook Time

6-8

Portion(s)

3

Difficulty



## Method

### For the dough

- In a mixer's bowl, beat the eggs and the milk with the whisk attachment, and then set them aside.
- In a mixer's bowl, beat the flour with the yeast, sugar, salt, and spices using the hook attachment.
- Start adding the egg mixture slowly into the bowl by constantly mixing at low speed.
- Add, also, the butter and increase the speed by constantly beating for several minutes, until you have a dough that pulls back from the sides of the mixer.
- Transfer the dough into a lightly greased bowl, cover it with plastic wrap, and place it in the refrigerator for at least 4 hours.
- Then, on a floured working surface, divide the dough into 5 pieces and then, divide each one of these into 5 more.
- You will have 25 pieces in total, which you shape into balls and leave covered with a towel for about half an hour, to rise.

### For the filling

- After the brioche buns rise, make a small indentation with your finger on each one, and there, place the filling that you want.
- Shape the balls again, and set them aside.
- At the same time, line a large and deep [baking pan](#) with parchment paper.
- At the center of the baking pan, place the cardboard or wooden package of the cheese.
- Around it, spread the 10 balls and around these, the other 15 - leave a small gap between them so that they will be able to rise.
- Cover the baking pan with plastic wrap, and let the brioche buns rise for 45 minutes to 1 hour.

### For the baking- serving

- Preheat the oven to 180°C (356° F), set to fan.
- Carefully take out the cheese package from the center of the pan,

## Ingredients

### For the dough

- 4 eggs
- 2 tablespoons milk
- 350 g hard flour (bread flour)
- 1 package dry yeast (7 g)
- 25 g granulated sugar
- ½ teaspoon salt
- ½ teaspoon 5-spice mix
- 200 g butter, room temperature
- a little olive oil for the bowl
- a little flour for the kitchen counter

### For the filling

- 400 g orange jam or dried figs finely chopped or cranberries or olive paste

### For the baking

- 1 whole camembert or brie (250 g)
- fresh thyme
- fresh rosemary
- 1 egg yolk, lightly beaten
- a few poppy seeds (alternatively, white or black sesame seeds)

## Διατροφικός πίνακας

### Nutrition information per portion

732 Calories (kcal)	40.0 Total Fat (g)	15.0 Saturated Fat (g)	75.0 Total Carbs (g)
37%	57%	75%	29%
42.0 Sugars (g)	16.0 Protein (g)	2.2 Fibre (g)	0.89 Sodium (g)
47%	32%	9%	15%

and on this spot, place the cheese, after removing its upper hard part with a sharp knife.

- Garnish the cheese's surface with thyme and rosemary leaves, spread the brioche buns with the beaten egg yolk, and sprinkle them with poppy or sesame seeds (white or black).
- Bake the brioche buns and cheese for 15 to 20 minutes, and serve them hot, garnished with a few cranberries, and leaves from fresh thyme and rosemary.