

Chorizo and Manchego Brioche Buns



PREP TIME

30 MINS + 2HR
PROOFING



COOK TIME

20 MIN



TOTAL TIME

50 MINS + 2HR
PROOFING



SERVES 8 PEOPLE



EASY



Ingredients

250ml whole milk, luke warm
1tbsp granulated sugar
1.5tsp active dry yeast (7.5g sachet)
585g strong flour
1tsp salt
2 large eggs
1 egg yolk plus a splash of water for egg wash
90g unsalted butter, softened plus extra for greasing
100g cured manchego cheese, grated
150g chorizo ibérico, diced small

Method

Combine the milk, sugar and yeast in a bowl, stir and leave for 10 minutes.

Place the flour, salt, 2 of the eggs in an electric mixer with a dough hook. Add the milk mixture and mix on a low speed until the dough comes together. Increase the speed to a medium setting and mix for 8 to 10 minutes, adding the softened butter a little at a time until fully incorporated.

Place the dough into a lightly floured surface, knead for a few minutes before shaping into a ball and placing inside a lightly greased bowl, cover with cling film and rest for 1 hour in a warm place to double in size.

Place the dough into a lightly floured surface, knead for a few minutes and roll into a rectangle measuring 50cm x 30cm. Spread the diced chorizo and grated manchego cheese.

Roll the rectangle into a Swiss roll. Cut into 12 x 5cm thick pieces and place each piece into a greased muffin tray, cover with cling film and rest for 1 hour.

Pre-heat your oven to 180C. Brush the brioche buns with the egg wash and bake for 20 minutes. Allow the buns to cool down slightly before removing from the muffin tray.