

STAUD'S WIEN



Sour Cherry

& Chocolate



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WIEN

Chocolate and Sour Cherry Brioche

Ingredients for 8 bars

250 g flour | 90 g butter | 80 g granulated sugar | 1/2 package of dry yeast | 1/8 l milk |
1 egg | 1 package of vanilla sugar | hint of salt | 1 jar of STAUD'S Sour Cherry & Chocolate
Optional: chopped almonds

Preparation

Warm the milk with the butter and sugar and add the dry yeast. Mix all ingredients together and form a dough. Let dough rest until it has risen, and it can be kneaded a second time. Then, divide the dough into equally sized 8 bars, roll them out and glaze them with STAUD'S Sour Cherry & Chocolate jam. Roll the bars gently together and leave in a warm place for 1 hour. Bake for 22 minutes in the oven preheated at 170°C until golden and risen.

Delicious tip

Before baking, brush egg and milk over the top of the bars and sprinkle with sliced almonds.



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