

# Braided bun with the magimix

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### 15 min 25 min 40 min 6/10 7 10 13

550g of flour  
300g of milk  
60g of sugar  
50g of butter  
20g of fresh baker's yeast  
1 beaten egg  
1/4 teaspoon of salt

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**<span itemprop="recipeIngredient">550g of flour<br/></span><span itemprop="**

To cook this foolproof Thermomix brioche recipe with a light and tender crumb:

For the Thermomix brioche dough recipe :

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Pour milk, fresh baker's yeast, butter, and granulated sugar into the Thermomix bowl.

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Set the Thermomix to 37°C and speed 2, and heat for 3 minutes.

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Add flour and salt, knead for 3 minutes, close the bowl, and set it to the dough function.

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Place the dough in a bowl, cover it, and let it rise in a warm place until it doubles in size.

Shaping the brioche dough :

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Once the dough has doubled in size and risen properly, divide it into 3 portions and shape each portion into a log, which will be used for braiding.

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Let it rest at room temperature to allow the dough to rise for 5 minutes.

Braiding the homemade brioche :

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Braiding is extremely simple. Just roll out and braid the logs, joining the ends on a floured surface to form the braid.

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Place parchment paper or cling film on the baking tray, place the braid on it, cover it with a cloth, and let it rise in a warm place until it doubles in size (+/- 30 minutes).

Baking the Thermomix brioche :

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Preheat the oven to 180°C (350°F).

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Brush the braid with beaten egg for a shiny finish and bake at 180°C (350°F) for 25 to 30 minutes, preferably using the convection setting to achieve a soft and light crumb. This will allow it to rise properly.

Hmm, you will enjoy this basic homemade brioche recipe made with Thermomix, which you can enjoy with homemade jam that you can also prepare using Thermomix. It is often prepared during Thermomix presentations. Yum ;)