Cougnolle or cougnou (Belgian christmas cake) with the thermomix

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10 min	10 min 30 min	10 min 30 min 40 min	10 min 30 min 40 min 2/10
10 min 30 min 40 min 2/10 7	10 min 30 min 40 min 2/10 7 11	10 min 30 min 40 min 2/10 7 11	13

10 min 30 min 40 min 2/10 7 11 13

250g of flour
150G of milk
50g of sugar
35G of butter
15G of yeast
1 whole egg
1 egg yolk

250g of flour
<span itemprop=

The cougnolle or cougnou is a Belgian bread, like cake, ie brioche typical shaped Christmas "little Jesus"
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Place milk and yeast in the bowl of the Thermomix.
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Set 2 minutes of 37°C to speed 2.
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Add flour, sugar, whole egg and softened butter.
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Set to the ear function for 5 minutes.
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Let the dough rise for 1H.
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Preheat oven to 210°C.
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Rework the dough a little.
    Â»
Remove some dough to form two balls to the end of the cougnole.
    Â»
With the remaining dough to form the body of the cougnolle.
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Add the two balls on each side of the cougnole by gluing with a little water.
    Â»
Brush the cougnolle with egg yolk and bake 30 minutes.
This Begian Christmas cake, cougnole or cougnou, is better eaten cold
You will enjoy this Belgian brioche that is traditionally eaten on Saint Nicholas Day or during the Christmas holidays. Yum ;)