

LYON

SAUSAGE IN BRIOCHE BREAD

Ingredients (for 6 people)

- 1 cooking sausage
- 3 eggs
- 200g flour
- 1 package instant yeast
- 1 glass of fresh cream
- Salt

Preparation:

Preheat the oven to thermostat 5 (150 °C). Beat the eggs with 2 pinches of salt. Add the cup of cream and mix well. Incorporate the flour to which the instant yeast has been added.

Butter or line a cake pan (with parchment paper). Place one-third of the mixture into it, place the sausage on top (do not prick it with a fork or else the fat will be released) and cover with the rest of the dough.

Bake in an oven heated to 200° C until golden brown.

