



BISA-STYLE EASTER DOVE BRIOCHE BY LIONEL DUFOURNET

Ingredients (For 4 people)

- 120 g fine flour
- 1 egg
- 40 g whole cream
- 40 g softened butter
- 30 g whole unpeeled almonds
- 30 g candied lemons in strips
- 30 g raisins
- 15 g caster sugar
- 15 g whole milk
- 5 g baker's yeast
- 2 g salt
- To serve:
- 20 g crystallised sugar
- 20 g icing sugar

Preparation:

Heat the oven to 180°C. Toast the almonds for approximately 8 minutes. Crush them coarsely.

Mix the flour, salt, yeast, sugar, egg and milk.

Gradually add the softened butter.

Knead the dough until it is supple. If it is sticky, add a bit of flour.

Incorporate the diced candied lemon, raisins and crushed almonds.

Wrap tightly with plastic film and chill for 24 hours.

Separate the dough into three pieces (one long sausage shape and two balls) and fill a dove-shaped mould.

Cover with a damp tea towel and allow to rise at room temperature for 2 hours.

Spray the brioche with water. Sprinkle with crystallised sugar, followed by icing sugar.

Bake for 22 minutes at 180°C.