

## Savoury Brioche Couronne



**Serves 6 - 8**

**Prep 2h 30 mins**

**Cook 25 mins**

**Challenge**

### Ingredients

500g strong white bread flour, plus extra for dusting

10g salt

10g fast-action dried yeast

150 - 170ml tepid full fat milk

4 medium eggs

250g unsalted butter, in small pieces at room temperature

8 - 0 slices Parma ham

3 - 4 balls of buffalo mozzarella, each about 125g

small handful basil & handful freshly grated parmesan

1 medium egg, beaten, for brushing

1. Put the flour into a food mixer fitted with a dough hook and add the salt to one side of the bowl and the yeast to the other. Add the milk and eggs and mix until well combined. Add the butter, bit by bit, as you mix for a further 5 mins. It's important to add the butter very gradually.
2. Tip the dough into an oiled, large plastic container or bowl and cover with an oiled lid or cling film. This dough can rise greatly and needs room to expand. Leave until at least doubled in size - at least 1 hour.
3. Tip the risen dough out onto a lightly floured surface. Without knocking back, roll the dough out to a rectangle, just under 1.5cm thick, with a long side facing you. Lay the Parma ham slices over the dough. Tear the mozzarella into pieces and scatter over the ham. Sprinkle the basil on top.
4. Roll up the dough from the long side furthest from you to enclose the filling. Roll into a sausage, 40-50cm long. Cut down the entire length of the roll, to reveal the filling. Hold the pieces firmly at each end and twist quite tightly together, moving your hands in opposite directions. Now coil the twisted dough into a circle and press the ends firmly together.
5. Place the crown on a lined baking tray. Put the tray inside a roomy plastic bag and leave to prove for 1-1h 30 mins until at least doubled in size.
6. Heat your oven to 200C. Brush the top of the couronne with beaten egg and scatter with the parmesan. Bake in the oven for 25 mins until golden brown. Leave to cool slightly and serve warm or cold.