



Christmas 2023 Emails  
From YBF! Dance  
Day 06 Bonus Recipe



## *Festive Filled Brioche Centrepiece With Baked Camembert*

This Stunning Celebration Bread With Individually Filled Buns  
And A Melting Cheese Middle - Made For Sharing

### Ingredients:

4 Large Eggs  
20ml Milk

350g Strong White Bread Flour  
7g Sachet Fast-Action Dried Yeast  
30g Caster Sugar  
5g Salt

½ Tsp Mixed Spice  
200g Unsalted Butter, Cubed And Softened  
1 Egg, Beaten With A Pinch Of Salt  
Scattering Of Poppy Seed

1 Whole 250g Camembert In A Wooden, Stapled Carton  
2-3 Sprigs Thyme

### For The Fillings

1 garlic bulb  
1 Tbsp Quince Paste (Membrillo), Mashed  
5 Cooked Chestnut Halves  
½ Tbsp Dried, Chopped Cranberry Mixed With ½ Tbsp Cranberry Sauce  
1 Tbsp Mushroom Pâté

### For The Decoration

30g Fresh Cranberry  
Rosemary Springs Or Bay Leaves



## *Festive Filled Brioche Centrepiece With Baked Camembert*

This Stunning Celebration Bread With Individually Filled Buns  
And A Melting Cheese Middle - Made For Sharing

### Method

- 1 - Day Before:** Whisk Together The Eggs And Milk In A Jug. Put The Flour, Yeast, Sugar, Salt And Spice In The Bowl Of A Kitchen Mixer Fitted With A Dough Hook. Stir To Combine.
- 2 -** On A Medium Setting, Slowly Pour In The Egg Mixture In A Steady Stream, Continuing To Stir Until Incorporated Into A Very Soft, Wet Dough. Add The Butter And Increase The Speed, Kneading For 8-10 Minutes. The Dough Will Be Ready When It Clings Around The Dough Hook. At This Stage It Will Look More Like A Thick Cake Batter Than Bread Dough. Cover With Cling Film And Refrigerate Overnight.
- 3 - You Can Also Roast The Garlic The Day Before:** Heat The Oven To 200C/Fan 180C/Gas 6. Line A Baking Sheet With Foil. Remove Any Loose Outer Skins From The Garlic Bulbs. With A Sharp Knife, Cut Off The Stem And Uppermost Part Of The Cloves. Place On The Foil, Drizzle Over A Little Olive Oil And Season. Bring Up The Edges Of The Foil And Seal To Form A Fairly Tight Parcel. Bake In The Top Of The Oven For 35-45 Minutes. Remove From The Oven And Leave The Parcel Sealed Until The Garlic Is Cool Enough To Handle. Remove The Cloves By Either Squeezing The Bulb Upwards From The Base Or By Teasing Them Out With A Toothpick. Mash The Garlic With A Fork. Wrap Well (To Avoid The Garlic Smell Transferring To Other Foods) And Refrigerate.



## *Festive Filled Brioche Centrepiece With Baked Camembert*

This Stunning Celebration Bread With Individually Filled Buns  
And A Melting Cheese Middle - Made For Sharing

### Method

4 - **On The Day:** Line A Baking Tray With Baking Parchment. Remove The Cheese From Its Wooden Carton And Put The Cheese Back In The Fridge Until Later. Put The Carton In The Centre Of The Lined Tray.

5 - Tip The Dough Out Onto A Well-Floured Surface. Divide Into 5 Large Equal-Sized Pieces - It Can Help To Roll The Dough Into An Even Sausage Shape And Mark With A Knife First To Get Equal Pieces.

6 - Take One Piece And Divide Into 5 Again. One At A Time, Roll Each Of These 5 Pieces Gently Into A Ball, Flour Your Index Finger And Make A Small, Deep Indent In The Middle. Fill With Half A Teaspoon Of The Roasted Garlic, Pinching The Dough Over The Top To Seal And Placing The Sealed Side Down Onto The Floured Surface. Cup Your Hand Over The Bun And Rotate A Little To Get An Even Shape. Repeat until You Have Filled All 5.

Merry Christmas!

