

# KIDS PARTY BRIOCHE

## INGREDIENTS FOR BRIOCHES

550 g flour  
250 ml milk  
40 ml oil  
1 egg  
1 egg yolk for brushing  
10 g salt  
15 g yeast  
Black olives  
slices of cheese

### *For filling*

Ham and salami  
Philadelphia cheese



### *Preparation:*

Dissolve the yeast in the milk. In another bowl put flour, sugar, milk and yeast and knead.

Add the egg and oil. Put the dough back in the bowl, cover it with a cloth and leave it to rise in a warm place for about an hour.

Take the dough, prepare some balls and brush the surface with a mixture of egg, yolk and milk.

Bake them at 180° for 25 minutes.