

# Panasonic Breadmaker Recipe

## *Chocolate Chip Brioche*



### *Ingredients*

1 1/4 tsp yeast  
400g strong white flour  
4tbsp sugar  
1 tsp salt  
2 tbsp skimmed milk  
50g fridge temperature butter (cut into small cubes)  
180 mls water  
2 medium eggs, beaten

### *For adding later*

70g of fridge cold butter for adding later (cut into small cubes)  
150g of cold chocolate chips

### *Method*

1. Place the ingredients in the bread pan in the order listed in the recipe above.
2. Select Brioche mode 3 hours 30 mins and press start.
3. The display will indicate the time until the additional butter and chocolate chips should be added.
4. When the program has ended, remove the bread from the pan and allow to cool