

Nutella Brioche Twists

Ingredients

Dough:

- 100 ml (7 tbsp) milk, lukewarm (not hotter than 37°C / 98°F)
- 30 g (2 tbsp + 1 tsp) granulated sugar
- 10 g fresh yeast or 4 g (1 1/4 tsp) instant yeast
- 1 large egg
- 275 g (2 1/4 cups) all-purpose flour
- 1 pinch salt
- 50 g (3 1/2 tbsp) soft butter

Filling & Finish:

- Nutella, as needed (about 1 tbsp per brioche)
- 1 egg yolk
- 15 ml (1 tbsp) milk

Directions

Prepare the Dough

Warm the milk until lukewarm (not above 37°C / 98°F). Dissolve the sugar and yeast in the milk and let sit for 5 minutes until slightly foamy. Add the egg, flour, salt, and soft butter. Knead for 8–10 minutes until smooth and elastic. Cover and let rise in a warm place for 60–90 minutes, until doubled in size.

Divide the Dough

Punch down the dough gently. Divide into 5 pieces (about 3.5 oz each) or 7 pieces (about 2.5 oz each). Roll each piece into a smooth ball.

Shape the Brioche

Roll each dough ball into an oval shape. Place 1 tbsp Nutella at one end, fold the dough over the filling and seal well. Cut the uncovered dough lengthwise into thin strips and lay them over the filled section to create a striped pattern.

Second Rise

Place on a parchment-lined baking tray, cover loosely, and let rise for 30–40 minutes until puffy.

Brush & Bake

Preheat oven to 180°C (350°F). Mix egg yolk with milk and brush the brioche. Bake for 15–18 minutes until golden brown. Optional: brush with melted butter while warm.