

LYON

# SAUSAGE IN BRIOCHE BREADSIMPLE AND EASY

## Ingredients (for 6 persons)

- 1 cooking sausage
- 3 eggs
- 200g flour
- 1 package instant yeast
- 1 glass of fresh cream
- Salt

## Preparation:

Preheat the oven to thermostat 5 (150° C). Beat the eggs with 2 pinches of salt. Add the glass of fresh cream and mix well. Incorporate the flour to which the instant yeast has been added.

Butter or line (with parchment paper) a cake pan. Place one third of the mixture into it, put the sausage on top (do not prick it with a fork or else the fat will flow out) and cover with the rest of the dough.

