



Brioche Soup and Dip Bread Bowls



The Mixing Bowl

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This dough can be made into large or small brioche buns, the crust is light and crisp and the inside really, soft and white. This bread goes great with pasta meals, soups or casseroles.

The Dough

To make the dough use the following ingredients.

(For the bread machine, place ingredients in the machine, and run on dough-making cycle for 10 mins, then stop machine and allow dough to rise.)

**4 C (600gms) White Bread Mix
2 t Dry Active Yeast**

or

**4 C (600gms) Untreated Bread Flour
2 t Dry Active Yeast
2 t Bread Improver
1½ t salt**

Liquid

375-380mls warm water (the firmer the dough the more the bread will hold it's shape)

30gms butter

Egg glaze - mix an egg with 1 T of water.

To Make Dough by Hand:-

1. Measure dry ingredients into a bowl, stir well, pour in most of the water, add the soft butter and mix well, add enough of the rest of the warm water to make a firm dough.
2. Tip dough onto a lightly floured board; knead gently until the dough is no longer sticky (about 1 min).
3. Replace dough in bowl, cover the dough with a freezer bag and leave in a warm place to double in size.
4. Turn the dough out onto a surface dusted with fine semolina.

Make Large Brioche Loaves

5. From half the dough, cut off a piece of dough about the size of a golf ball and shape both pieces of dough into smooth balls.
6. Place the large ball of dough into a large "brioche" tin.
7. Sit the small ball of dough on top of the large one, then press your thumb right down the middle of the dough, this will secure the top knob onto the base of the loaf.

To make Rustic Ramekins.

5. Divide the other half of the dough into 4 or 6 even pieces, cut a walnut size piece off each and place to one side.
6. Knead all pieces of dough into smooth balls.
7. Can flatten the large piece of dough, fill with cheese, bacon and spring onions etc pinch dough around to seal.
8. Place large pieces of dough into greased brioche tins.
9. Place the small ball on the top and press finger down the middle of the dough.

To Bake the Loaves.

9. Sprinkle the loaves with flour or semolina, or brush with egg glaze.
10. Allow the loaves to rise to double in size then bake for about 15-20 mins for small brioche, 20-30 minutes for large, or until golden.

Rustic Ramekins or Cob/Brioche loaves can be turned into stunning bowls to serve up hearty soups, baked eggs and casseroles or delicious dips.

Rustic Ramekins filled with Soup or Casserole or Dip.

1. When cold, slice the top off the Brioche loaves and put aside.
2. Remove the soft bread carefully from inside the loaf.
3. Brush the inside of the loaf, and under the lid, with plain or garlic butter glaze.
4. Return bowl and lid to oven for about 15 mins, until golden and crusty.
5. Cut or break the soft bread into bite-size chunks, place on an oven tray and bake for 15-20 mins until crusty and golden.
6. Pour hot soup or casserole or hot or cold dip into the bowls (FOR SOUP – Sit the bread bowl in a BOWL), sprinkle on some fresh parsley or other garnishes, replace lids and serve with extra bread as croutons.

Brunch of Baked Eggs in Rustic Ramekins.

7. Prepare small brioche as above. Place the bun back in the brioche tin.
8. Scatter into the cavity, some cooked chopped bacon or smoked salmon, cheese, tiny tomato slices, herbs etc.
9. Carefully crack an egg and tip into the cavity, top with S&P, a spoonful of cream and chopped herbs.
10. Bake for 15-20 mins, until the egg is just setting. Serve immediately.

Hot Mexican Corn Dip.

To make the dip use the following ingredients.

1 medium onion	1 medium red capsicum	2-3 cloves garlic
1 Jalapeno Chilli (optional)	4 spring onions	1 Can corn kernels
1 can Creamed Corn	250gms grated Tasty cheese	¼ C sour cream or mayo

1. Deseed the chilli, chop the onion, capsicum and chilli into fine dice.
2. Lightly fry the onion, capsicum and garlic, until soft, add in the chilli and drained corn kernels and fry a little longer.
3. Remove from the heat, stir in the finely sliced spring onions, creamed corn, cheese and sour cream.
4. Salt and pepper to taste. Pour into the cavity of a bread loaf, sprinkle with extra cheese, bake for 10-15 for small and 20-30 mins for large, until bubbly and hot.
5. Serve hot with extra baked croutons or corn chips.

Make your own Tahini.

Toast sesame seeds in oven until golden, blitz in rocket blender or food processor, adding oil, until smooth.

Hommus

Ingredients

1 can (300gm) chick peas – drained & rinsed	3 T olive oil	2-3 T Tahini paste
3 T lemon Juice	1 t (clove) crushed garlic	1 t salt

1. Add chick peas, garlic, tahini paste and lemon juice to your food processor bowl.
2. Process until finely chopped, then gradually add olive oil down the tube, and process until mixture is smooth and the required consistency. Add more olive oil or hot water as needed.
3. Adjust seasoning, flavours to taste. Can add roasted ground cumin seed. Serve, spread on a plate, with a drizzle of oil and a sprinkle of sumac or paprika. Refrigerate.

Beetroot Dip

Ingredients

1 small can beetroot	1 small onion (roughly chopped)	2 cloves garlic (crushed)
2 T lemon juice	3 T olive oil	2 T natural yoghurt
½ t crushed roasted cumin seeds (optional)		

1. Place the drained beetroot and onion in the food processor, pulse till finely chopped.
2. Add the rest of the ingredients and process until the texture is as you like it. Refrigerate.

Cream Cheese Dips

Ingredients

250gms cream cheese
2-3 T savoury fillings–Sundried tomato & Olive or Chilli & Red Onion

1. Tip the cream cheese into a bowl, soften in the microwave a little.
2. Stir in the savoury filling, taste and adjust.