

Les Bous Biques au Militre

Ingredients

1 egg
130 ml of milk
100g of melted margarine
1 cc of salt
30 g of sugar
400 g of flour
1 sachet of bakery yeast
200g of dark chocolate Poulain cut into pieces (nuggets)
Or raisins

Preparation

Mix the ingredients in order (except chocolate).

Knead for at least 5 minutes

Leave the dough to rise for 2 hours

Knead the dough again, with chocolate chips.

Shape small balls (size of an apricot).

We can brush these balls with sweet milk or egg yolk to make them shiny

Let up an hour

Bake in the oven preheated to 170 ° C for 15 minutes