

How to Form Brioche Suisse

Brioche Suisse seems so foreboding at first glance but it has become my go-to weekend breakfast treat. My current pastry bible, [Edd Kimber's "Patisserie Made Simple,"](#) gives perfect instruction for making them from start to finish. But I have found a little cheat for those times when I just can't babysit the mixer. This [bread machine](#) has become my new best friend in the kitchen. I make the brioche dough in there and then put it in the fridge overnight. I make the creme patissiere while the bread machine is going and also pop it in the fridge overnight. In the morning I form the brioche Suisse and let them proof for about an hour before baking.

The best way I found to proof my pastry is to put the trays in these [jumbo Ziploc bags](#) with a mug of boiling hot water.

They are perfect for weekend guests or a parent coffee at school. I challenge you to reach beyond a breakfast casserole !

By the way, I should mention that there are two reasons for my recent flurry of posts: the baby goes to bed at 7:30 now and ... it's football season. I'm a football widow. Isn't that the term?

This slideshow requires JavaScript.