



COULIBIAC WITH MINCED MEAT

INGREDIENTS:

Dough:

250 g wheat flour
20 g yeast
1/4 teaspoon salt
1/2 tablespoon sugar
40 g butter
15 g olive oil
75 ml milk
1 egg
1 yolk

Stuffing:

2 large onions
handful small mushrooms
500 g minced pork
pinch marjoram
salt and pepper
2 cloves of garlic
handful parsley
2 eggs
100 g goat's cheese
olive oil

PREPARATION:

1. Pour the milk over the yeast, sugar and a tablespoon of flour, heating to about 37°C. Set aside for a few minutes. Add all the remaining ingredients, with salt at the very end. Mix and knead the dough. Set aside to rise.
2. Fry the chopped onion in hot olive oil. Cut the mushrooms into quarters, add to the onions, fry together for a while. Add minced meat and fry. Season with a pinch of marjoram, salt and pepper. Finely chop the garlic and parsley and add to the

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- meat. Finally, add the egg and goat's cheese. Mix.
3. Divide the risen dough into three parts, roll each part into a long roll. Wrap into a braid and join the two ends to form a circle. Brush with mixed egg white. Set aside to rise. When the dough has risen a little, put the filling in the empty space in the centre of the braided circle. Bake for about 30 minutes at 180°C with the fan on. A few minutes before removing the coulibiac from the oven, crack one egg into the top. Bake until the egg white is set.