

## Homemade Brioche Buns Recipe 🍞

*Soft, buttery, and slightly sweet – the perfect base for a luxurious breakfast!*



### Ingredients (makes 6 buns):

- 250g bread flour
- 30g sugar
- 5g (1 tsp) salt
- 5g (1 tsp) instant yeast
- 6 eggs
- 60ml warm milk
- 90g unsalted butter, softened
- 1 egg yolk + 1 tbsp milk (for egg wash)

### Method:

1. In a large bowl, mix flour, sugar, salt, and yeast.
2. Add eggs and warm milk, mixing until combined.
3. Knead the dough for 5–7 minutes, then gradually add the butter, kneading until smooth and elastic.
4. Cover and let it rise for 1.5–2 hours, or until doubled in size.
5. Divide into 6 equal portions, shape into buns, and place on a baking tray.
6. Cover and let rise for another hour.
7. Preheat oven to 180°C. Brush buns with egg wash and bake for 15–18 minutes, until golden brown.
8. Let cool before slicing.

## Caramelised Onions Recipe 🍷 ✨ *Rich, golden, and packed with flavour – the secret to a perfect breakfast bun!*

### Ingredients:

- 2 large onions, thinly sliced
- 2 tbsp olive oil
- 1 tbsp butter
- 1 tbsp brown sugar
- 1 tbsp balsamic vinegar
- Pinch of salt

### Method:

1. Heat olive oil and butter in a pan over medium heat.
2. Add onions and cook for 10 minutes, stirring occasionally.
3. Sprinkle in brown sugar and salt, stirring well.
4. Continue to cook for another 15–20 minutes until golden and soft.
5. Stir in balsamic vinegar and cook for 2 more minutes.
6. Remove from heat and set aside.

### Bringing It All Together 🔍 To Assemble Your Breakfast Brioche Bun:

1. **Prepare the omelette:** Whisk eggs (if cooking for 6) and cook in a large frying pan, season with salt and pepper, and cook in a non-stick pan until just set. Cut into rounds to fit the bun.
2. **Sauté the mushrooms:** Slice Portobello mushrooms, season with chili flakes or cook in chilli oil, salt, and pepper, then cook in a pan until tender.
3. **Layer it up!** Slice your brioche bun, add a layer of fresh spinach, the omelette, spicy mushrooms, and top with caramelised onions.
4. **Enjoy!** Serve warm with a side of fresh fruit or your favourite morning beverage. ☕



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