



# Brioche Bombs

with Mainland Natural Swiss Cheese Slices

VEGETARIAN  
SUITABLE

## INSIGHT – CHEF TODD THORBURN **ANCHOR FOOD PROFESSIONALS**

Lovingly called 'volcanoes' as they hold their heat due to the cream in the scallop potatoes. A tasty handheld savoury treat on the run from the bakery or café cabinet or scaled up for a sit-down casual dining experience. Mainland Natural Swiss Cheese provides a beautifully sweet and nutty runny cheese texture to these bombs of awesomeness. Watch your mouth – they're HOT!



## Brioche Dough

### INGREDIENTS

135ml Anchor Blue Top Milk, warmed  
1 packet (14g) instant dry yeast  
4 large eggs  
3-8 tbsp granulated sugar  
350g bakers flour or plain flour  
200g Mainland Unsalted Butter, softened & cubed  
1 tsp flake sea salt

### METHOD

Activate yeast by pouring in tepid (warmed) milk, add the sugar to the yeast and place in a warm spot for 30 mins.

In a large bowl, mix together the flour and salt. Add the activated yeast mix and use a fork to combine. Add eggs and knead the dough together by hand.

On a clean bench, knead the softened butter cubes into the dough, a few at a time. As the butter starts to incorporate into the dough it will become very sticky. Keep kneading and slapping the dough down on the bench for at least 15 minutes to develop the gluten in the dough.

Keep kneading until it is soft, smooth and strong. Don't add more flour!

Place the dough ball into a greased bowl and cover it with a damp tea towel. Let it proof at room temperature for 2 hours until it is about doubled.

Knock the dough back and place in the fridge to rest and chill for use when needed.

## Scallop Potatoes

### INGREDIENTS

250g Anchor Fresh Cream  
Sea large agria potato, thinly sliced  
1 tbsp thyme, chopped  
50g Mainland Unsalted Butter  
1ea onion, sliced  
White pepper

### METHOD

Preheat oven to 180°C.

Grease a 20x30cm ovenproof dish with butter and layer the potatoes alternately with the onion.

Mix together the melted butter and cream with salt and white pepper and pour over the potatoes.

Place in the oven, cover and bake for 50 minutes or until potatoes are tender.

To finish remove the cover and bake for further 10 minutes to colour the top.

## Brioche Bombs

### INGREDIENTS

50g brioche, round into thin 15cm rounds  
1 egg, mixed for egg wash  
1 slice Mainland Natural Swiss Cheese Slices, cut in quarters  
1 tbsp scallop potatoes  
1 tsp onion jam

### METHOD

Heat oven to 180°C. Roll brioche into 15 cm circles (like a small pizza). Add potato and onion jam and 3/4 of the swiss cheese into the middle of the dough circle.

Fold edges to the center, twist the join together and trim excess dough.

Place on a lined tray (join side down) and top with 1/4 slice of swiss cheese and egg wash the bomb.

Bake for 12-15 minutes and serve piping hot.



**Mainland Natural Swiss Cheese Slices** have a lovely mild, nutty and slightly sweet flavour that adds a new dimension to your favourite meals and sandwiches.

These quality natural cheese slices are perfectly portioned for your convenience to save you time in your busy kitchen; the twin clam shell pack with resealable lid means you have a minimal amount open to retain freshness and reduce wastage.