### 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