COOKING PASSION SINCE 1877

Brioche Bread

DIFFICULTY: MEDIUM PREPARATION TIME: 1 HOUR COOKING TIME: 40 MINUTES

Ingredients

90 ml milk
25 g fresh yeast
70 g sugar
500 g white flour
3 g salt
2 whole eggs
4 egg yolks
190 g butter cut into bits
1 egg, for brushing
1 tablespoon breadcrumbs

Method

In a small saucepan, heat the milk until lukewarm (no higher than 35°C). Crumble the fresh yeast into the milk. Dissolve 1 tablespoon sugar in the milk and let stand for about 10 minutes.
In a mixing bowl, combine flour and the remaining sugar. Add the eggs, egg yolks and yeast-milk mixture and knead thoroughly using a mixer with a dough hook. After about 5 minutes, add salt. Gradually work the butter bits into the dough. Knead the dough until it has a soft, elastic texture and is silky and smooth to the touch (10 to 15 minutes).
Place the dough in a bowl and let rise for 30 minutes using dough proving stage 1 until it has doubled in volume. Then knead briefly, return it to the bowl, cover with Clingfilm, and let rise in the fridge overnight.
On the following day, remove the dough from the fridge, knead briefly and divide into 5 equal-sized pieces. Briefly knead each piece once more and shape into a ball. Place the balls side by side in a buttered bread tin sprinkled with breadcrumbs. Cover and let rise for about 1 hour at room temperature.
Preheat the oven to 175°C on CircoTherm®. Brush whipped egg onto the brioche and bake for 10 minutes with a low level of steam. Then bake for about 30 more minutes without added steam until golden.

Notes

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