






## MODERNIST BRIOCHE

<b>TOTAL TIME</b>  Active 17 min Inactive 8 h 20 min	<b>DDT</b>  28–29°C / 82–85°F	<b>DIFFICULTY</b>  Advanced: mixing, shaping	<b>OVENS</b>  ★Convection ★Combi Home Deck	<b>YIELD / SHAPES</b>  1 lg loaf 2 med loaves 10 buns
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	INGREDIENTS	WEIGHT	VOLUME	%
①	Whole milk, cold	155 g	2/3 cup	36.47
	Instant dry osmotolerant yeast	7.5 g	1 3/4 tsp	1.76
②	Bread flour	425 g	3 cups	100
	Eggs, cold	170 g	4 ea	40
	Liquid soy lecithin*	12 g	2 tsp	2.82
	Pectin (high methoxyl)	9 g	1 Tbsp	2.12
③	Butter, softened	225 g	1 cup	52.94
④	Sugar	65 g	1/3 cup	15.29
	Fine salt	10 g	1 3/4 tsp	2.35
	Modified starch glaze or vegetable oil, optional see page 39	as needed		
	Egg wash see page 40	as needed		
	<b>Yield</b>	~1.00 kg		

NET CONTENTS		
Ingredients	Weight	%
Flour	425 g	100
Water	253 g	59.53
Fat	197 g	46.35
Sugar	73 g	17.18
Lecithin	12 g	2.82
Salt	10 g	2.35
Pectin	9 g	2.12
Yeast	7.5 g	1.76

Follow the instructions in the General Directions table for our master Brioche recipe on page 136.

Consume within 1 d, or freeze for up to 2 mo.

For salt, flours, substitutions, and other notes, see pages x–xiii.

\*If using powdered soy lecithin, cut the amount in half.

- 1 Add the eggs, liquid lecithin, pectin, and bread flour to the milk mixture.
- 2 Mix to a shaggy mass before adding the butter and sugar mixture.
- 3 Continue mixing after the butter and sugar are fully incorporated.
- 4 Perform the windowpane test to assess for full gluten development (see page 3-89).