

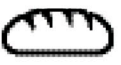







technique variation

NO-KNEAD BRIOCHE INSPIRED BY JIM LAHEY

TOTAL TIME  Active 13 min Inactive 29½ h	DIFFICULTY   Easy: mixing, shaping	Ovens     ★Convection ★Combi Home Deck	YIELD / SHAPE  1 lg loaf
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	INGREDIENTS	WEIGHT	VOLUME	%
①	Bread flour	370 g	2¾ cups	100
	Fine salt	9 g	1¾ tsp	2.43
	Instant dry osmotolerant yeast	4.6 g	1 tsp	1.24
②	Eggs, room temperature	225 g	4 ea	60.81
	Water, room temperature	85 g	⅓ cup	22.97
	Sugar	60 g	¼ cup	16.22
③	Butter, melted and cooled to 32 °C / 90 °F	250 g	1 cup	67.57
	Vegetable oil	as needed		
	Egg wash see page 40	as needed		
	Yield	~1.00 kg		

NET CONTENTS		
Ingredients	Weight	%
Flour	370 g	100
Water	301 g	81.35
Fat	224 g	60.59
Sugar	60 g	16.22
Salt	9 g	2.43
Yeast	4.6 g	1.24

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

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

Form the dough into at least two or three balls per loaf, and place them, side by side and seam side down, in the pan (see Brioche Nanterre, page 150) so that the surface will not look uneven or tear in weak spots.

If you are using an aluminum or steel pan, lightly and evenly coat the interior surface with cooking spray and then either coat it with bread flour (tap out the excess), or line it with parchment paper or a paper cup made to fit your specific pan. If your pan is nonstick, we recommend using a light layer of cooking spray but no flour coating or parchment paper.

For the 1 kg yield, we recommend a pan that is 23 cm by 13 cm by 7.5 cm / 9 in by 5¼ in by 3 in. For other pan sizes and yields, see page 135.