













ingredient variation

## OIL BRIOCHE

This recipe uses oil to provide the fat content traditionally supplied by butter. While many types of oil can be used, we opt for oils such as olive and hazelnut that add flavor to the bread. Using oil also

results in a more open, tender crumb. To compensate for the loss of structural support that butter provides, we add vital wheat gluten and ascorbic acid to strengthen the dough.

<b>TOTAL TIME</b>  Active 26 min Inactive 7 h 16 min	<b>DDT</b>  28–29°C / 82–85°F	<b>DIFFICULTY</b>    Advanced: mixing, shaping, dough handling	<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	%
<b>For the Poolish</b>			
Bread flour	65 g	½ cup	100
Water	65 g	⅓ cup	100
Instant dry osmotolerant yeast	0.65 g	⅛ tsp	1
<b>For the Dough</b>			
① Whole milk, cold	80 g	⅓ cup	24.62
Instant dry osmotolerant yeast	7 g	1¾ tsp	2.15
② Bread flour	325 g	2½ cups	100
Eggs, cold	150 g	3 ea	46.15
Poolish	130 g	all from above	40
Liquid levain, mature see page 3-54	100 g	⅓ cup + 1 Tbsp	30.77
Honey	50 g	2 Tbsp + 2 tsp	15.38
Fine salt	12 g	2 tsp	3.69
Vital wheat gluten	7 g	1 Tbsp	2.15
Ascorbic acid	0.3 g	⅓ tsp	0.09
③ Oil*	150 g	¾ cup	46.15
Egg wash, optional see page 3-270	as needed		
<b>Yield</b>	~1.00 kg		

NET CONTENTS	Weight	%
<b>Ingredients</b>		
Bread flour	440 g	98.43
Vital gluten flour	7 g	1.57
Water	308 g	68.96
Sugar	45 g	10.17
Fat	167 g	37.33
Ascorbic acid	0.3 g	0.07
Salt	12 g	2.68
Yeast	7.65 g	1.71

For salt, flours, substitutions, and other notes, see pages viii–xi.  
 \*You can use a variety of liquid oils in this recipe. We used pistachio, hazelnut, and olive oil separately to create the three loaves on the next page.

You can use this dough to make a variety of shapes, weights, and sizes; for pan options and their capacities, see page 212.

We use a combination of preferments in this recipe as well as commercial yeast. The poolish reduces final proofing time, and the levain provides the sour flavor notes and some leavening.

When mixing, don't add too much oil at a time; if the oil is not mixing in, stop pouring and let the dough mix so the oil is incorporated before adding more.

### GENERAL DIRECTIONS

		PROCEDURE	NOTES	TIME		
				active/inactive		
PREP	preferment	mix poolish 12 h before using; ferment in an airtight container	see Poolish, page 3-20	12 h		
MIX	by machine	combine ① in mixer's bowl, and stir to dissolve yeast; add ②, and mix on medium speed to between low and medium gluten development; turn down the speed to low, and add ③ in a steady stream; once oil is incorporated, mix on medium-high speed to full gluten development; place dough on a sheet pan lined with a lightly oiled silicone mat; cover with plastic wrap or a plastic bag; see Machine Mixing options, page 219		27–31 min		
BULK FERMENT		3 h total; 1 book fold after 1 h; after fold, flatten dough to about 2.5 cm / 1 in thick and as rectangular as possible; cover again, then refrigerate at least 2 h; see Folding, page 3-128		5 min / 3 h		
DIVIDE/SHAPE	divide	lg loaf	med loaf	bun	see How to Divide Your Dough, page 3-136	0–7 min
		do not divide	500 g	100 g		
	preshape	rectangle	rectangle	n/a	see Brioche shaping instructions, pages 218–220, and Rolls, page 3-176	0–7 min
	shape	rectangle	loaf	roll		1–7 min
FINAL PROOF	27°C / 80°F 65% RH	1–2 h	1–2 h	1–2 h	see Final Proofing Methods, page 3-212, and Calling Proof, page 3-220	1–3 h
	21°C / 70°F	2–3 h	2–3 h	1½–2 h		
BAKE		see Brioche Baking Times and Temperatures, page 221	apply egg wash halfway through the bake if desired; see Egg Wash, page 3-270		10–45 min	

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

by machine 26 min / 7 h 16 min