


75% BUTTER BRIOCHE


Though this isn't the maximum amount of butter we've added to a brioche dough (see 100% Butter Brioche, next page), there is enough fat in the dough at this percentage that it will take 5–7 more minutes (relative to the master recipe) to mix it to achieve the necessary

gluten development. To facilitate that process, add the butter in four stages instead of three. We've included vital wheat gluten to give the extrarich dough a bit more strength.


TOTAL TIME

  
Active 17 min  
Inactive 8 h 20 min


DDT


  
28–29°C /  
82–85°F


DIFFICULTY


  
Advanced:  
mixing, shaping

OVENS


  
★Convection


  
★Combi


  
Home

  
Deck

YIELD / SHAPES

  
1 lg loaf

  
2 med loaves

  
10 buns

INGREDIENTS	WEIGHT	VOLUME	%
① Whole milk, cold	90 g	1/3 cup	23.77
Water, cold	35 g	3 Tbsp	8.97
Instant dry osmotolerant yeast	6.5 g	1 1/2 tsp	1.67
② High-gluten bread flour	390 g	3 cups	100
Eggs, cold	150 g	3 ea	38.46
Vital wheat gluten	8 g	1 Tbsp	2.05
③ Butter, softened	295 g	1 1/3 cups	75.64
④ Sugar	60 g	1/3 cup	15.38
Fine salt	9 g	1 3/4 tsp	2.31
Modified starch glaze or vegetable oil, optional see page 3-268	as needed		
Egg wash see page 3-270	as needed		
Yield	~1.00 kg		

For salt, flours, substitutions, and other notes, see pages viii–xi.

Follow the instructions in the General Directions table for our master Brioche recipe on page 217. Add the butter in four additions instead of three.

NET CONTENTS		%
Ingredients	Weight	
Flour	390 g	97.99
Vital wheat gluten	8 g	2.01
Water	281 g	70.6
Fat	256 g	64.32
Sugar	65 g	16.33
Salt	9 g	2.26
Yeast	6.5 g	1.63



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

