

Bread type	Base recipe	Page	Yield	Difficulty	Shelf life	Mix	Bulk ferment
Bread-Machine Brioche	No-Knead Brioche	4-242	1 kg	moderate	1 d	see page 4-242	16–20 h, refrigerated
Modernist Bread-Machine Brioche	No-Knead Brioche (add 9 g [2.43%] vital wheat gluten and 12 g [3.24%] liquid lecithin)	4-242	1 kg	moderate	1 d	see page 4-242; add vital wheat gluten to the flour and liquid lecithin to the eggs	16–20 h, refrigerated
Bread-Machine Challah	Challah	4-273	1 kg	advanced: braiding	1 d	stir all the ingredients together except for the water; add the water, and mix to a homogeneous mass	12–18 h, refrigerated
Modernist Bread-Machine Challah	Challah	4-273	1 kg	advanced: braiding	1 d	stir all the ingredients together except for the water; add the water, and mix to a homogeneous mass	12–18 h, refrigerated
Bread-Machine White Sandwich Bread	White Sandwich Bread	4-289	1 kg	easy	1 d	combine the flour, salt, and yeast; add the water, and mix until homogeneous; gradually add the butter; mix to a homogeneous mass	12–18 h, refrigerated
Modernist Bread-Machine White Sandwich Bread	White Sandwich Bread (add 2.6 g [0.5%] each of poly-dextrose, PGA, and SSL with group ② ingredients)	4-289	1 kg	easy	1 d	combine the flour, salt, and yeast and purified ingredients; add the water, and mix until homogeneous; gradually add the butter; mix to a homogeneous mass	12–18 h, refrigerated

