


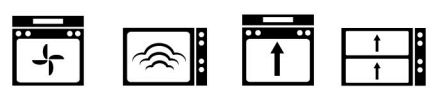




master recipe

## BRIOCHE


Few doughs are as versatile as brioche. From the basic foundation of fat (typically butter), eggs, milk, sugar, yeast, flour, and salt, there are myriad options for adapting the ingredients and techniques—and we explore many variations in this chapter. Given the amount of time needed to develop gluten in this rich dough, we recommend

machine mixing; otherwise, the warmth from your hands could melt the butter, breaking the emulsion you are working to create (see page 188). If an electric mixer isn't an option, consider using our recipe for No-Knead Brioche (see page 242).

<b>TOTAL TIME</b>  Active 17 min Inactive 8 h 20 min	<b>DDT</b>  28-29°C/ 82-85°F	<b>DIFFICULTY</b>  Easy: 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
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 3:268	as needed		
	Egg wash see page 3:270	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
Salt	10 g	2.35
Yeast	7.5 g	1.76

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

## GENERAL DIRECTIONS

	PROCEDURE	NOTES	TIME active/inactive
<b>MIX</b>	by machine combine ① in mixer's bowl, and stir to dissolve yeast; add ②, and mix on low speed to a homogeneous mass; mix on medium speed to between low and medium gluten development (meanwhile, combine ④ in a bowl, and set aside); starting with butter, alternate adding ③ and ④ in 5 total additions while the machine mixes on medium speed; mix on medium-high speed to full gluten development; place dough onto a sheet pan lined with a lightly oiled silicone mat; cover with plastic wrap or a plastic bag	see Machine Mixing options, page 219, and Gluten Development, page 3:89	29–35 min
<b>BULK FERMENT</b>	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, and prepare baking pans, page 210	5 min / 3 h
<b>DIVIDE/SHAPE</b>	divide lg loaf      med loaf      bun do not divide      500 g      100 g reshape rectangle      rectangle      n/a shape loaf      loaf      roll	see How to Divide Your Dough, page 3:136 apply a thin coat of starch glaze or egg wash after shaping if desired; for shaping, see page 3:270	0–5 min 1–2 min 1–5 min
<b>FINAL PROOF</b>	27°C / 80°F 65% RH      2–3 h      2–3 h      2–2 1/2 h 21°C / 70°F      3–4 h      3–4 h      2 1/2–3 h	see Final Proofing Methods, page 3:212, and Calling Proof, page 3:220; apply a thin coat of starch glaze or egg wash after proofing if desired	2–4 h
<b>BAKE</b>	see Brioche Baking Times and Temperatures, page 221	apply egg wash halfway through the bake if desired for extra shine	10–45 min
<b>TOTAL TIME</b>		by machine	17 min / 8 h 20 min