









master recipe


GLUTEN-FREE BRIOCHE

The richness of butter and eggs provides gluten-free dough (which is typically dense) with some welcome softness. For this recipe, the hydration level is slightly lower than it would be for a wheat-flour

dough. This is to ensure that the dough is easy to work with given that there is no gluten to contribute structure. Many of our tasters did not know this brioche was gluten-free—it's that good.

TOTAL TIME  Active 1 min Inactive 6 h 55 min	DIFFICULTY   Easy: mixing, shaping	Ovens    ★Convection ★Combi Home	YIELD / SHAPE  1 loaf
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	INGREDIENTS	WEIGHT	VOLUME	
①	Eggs, room temperature	175 g	3 ea	41.18
	Whole milk, room temperature	100 g	½ cup	23.53
	Instant dry osmotolerant yeast	6 g	2 tsp	1.41
②	Gluten-free flour blend see page 284	425 g	3⅔ cups	100
	Fine salt	12.8 g	2½ tsp	3.01
③	Butter, softened	225 g	1 cup	52.94
④	Sugar	65 g	⅓ cup	15.29
	Vegetable oil	as needed		
	Yield	~1.00 kg		

NET CONTENTS		
Ingredients	Weight	
Flour	425 g	100
Water	262 g	61.65
Fat	202 g	47.53
Sugar	70 g	16.47
Salt	12.8 g	3.01
Yeast	6 g	1.41

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

GENERAL DIRECTIONS

			PROCEDURE	NOTES	TIME active/inactive
MIX	by machine		combine ① in mixer's bowl, and stir to combine the yeast; mix on low speed to combine; add ②, and mix on medium speed until homogeneous (the dough will be sticky and wet); starting with butter, alternate adding ③ and ④ in 5 total additions; mix to a firm homogeneous paste	see Machine Mixing, page 266; prepare baking pans, page 262	8–10 min
SHAPE	shape		loaf	with a rubber spatula, push dough into prepared pan, and smooth the top; brush surface with a thin coat of oil	1 min
FINAL PROOF	27°C/80°F 65% RH	2–3 h		see Final Proofing Methods, page 3-212; keep covered when proofing at room temperature	2–6 h
	21°C/70°F	5–6 h			
BAKE			see Gluten-Free Brioche Baking Times and Temperatures, page 267		40–45 min
TOTAL TIME					by machine 1 min/6 h 55 min

Alternatives

Teff Injera, page 153
Gluten-Free [Masters](#), page 260

Fun Facts

Gluten-Free Labeling, page 254
Gluten Cross Contamination, page 255

Related Breads

Sorghum Injera, page 156
Appam, page 278
Idli, page 282

Flavors

[Nut-Milk](#) Bread, page 271
Gluten-Free Whole-Grain Bread, page 281

Techniques

How to Make Soy Milk, page 261
How to Make Whey Water, page 261
How to Make a Seed-Based Thickener, page 262

Our Take

[Modernist Nut-Milk Bread](#), page 276