

Baking Basics

BRIOCHE

500g Strong white flour (T65)

50g sugar

7g (1 tsp) salt

10g fresh or dried yeast

140ml (approx) warm milk

250g softened unsalted butter

Method

- **Best done in a mixer.**
- Add flour to bowl. Make a well in the center and pour in yeast. Add sugar. Add salt, but keep it away from yeast. Slowly add milk & eggs and mix for 2 mins on slow the 6 mins on medium. Add the butter and mix for a further 4 mins and the butter is incorporated . Scrape down the bowl periodically. The dough will be very soft.
- Chill for 7 hours so the dough is firm and easy to shape.
- Grease a 9"baking tin
- Remove brioche from the fridge and gently fold it in on itself to knock out the air. Take the dough & pinch off a small piece. Take the larger piece & round into a ball, make a hole in the centre like a ring donut. Roll the smaller piece into a ball with a tail. Push this piece through the bottom of the large piece securing the tail to the base. Place in tin.
- Cover for 2-3 hours until doubled in size.
- Wash with egg.
- Heat oven at 190"
- When proved bake for 20-30mins until golden.
- Best served warm.