

Brioche Recipe

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Prep. time : 30 minutes

Cook time : 45 minutes

Ready in 12 hours

Level : Advanced

Ingredients:

- All purpose flour 500g (17.6oz)
- Water 60g (2oz)
- Fresh yeast 30g (1oz)
- Salt 8g (2Tsp)
- Sugar 50g (1.8oz)
- Eggs 250g (8.8oz or 4 large eggs)
- Butter, soft 350g (12.4oz)

Directions

1. Place flour, sugar and salt into a bowl of a mixer fitted with hook attachment.
2. Mix water with yeast until it dissolves and add that mixture to the dry ingredients. Add eggs and mix on low speed for about 10 minutes until the dough becomes smooth.
3. Add softened butter gradually and mix until incorporated.
4. Wrap the dough in multiple layers of plastic foil, and refrigerate it overnight.
5. Take the dough from the refrigerator and shape it in a brioche form while it is still cold.
6. Proof the brioche for about 60 to 90 minutes, until it doubles in volume and then, brush it with egg wash.
7. Bake it at 180°C (350°F) for about 50 minutes, until golden brown – when tapped it should sound hollow.