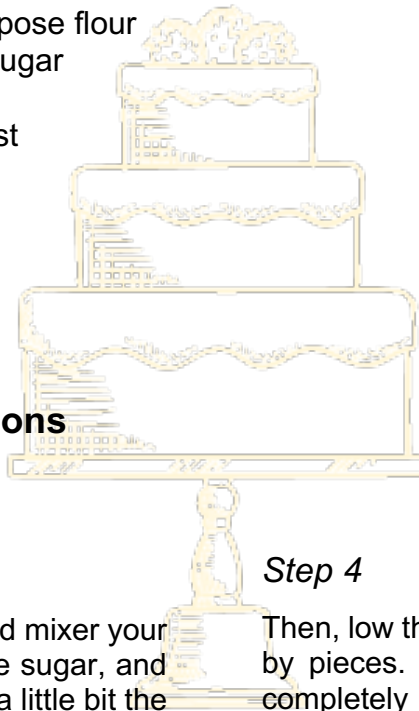


Brioche recipe

Servings 2 brioches	Prep time : 30min	Cook time : 20min	Resting time : 3h
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Ingredients

- **4 + ¼ cup (500g)** of all-purpose flour
- **1/3 cup + 1 tbsp (80g)** of sugar
- **½ tbsp (8g)** of salt
- **½ block (25g)** of fresh yeast
- **2** eggs
- **¾ cup (180g)** of milk
- **7 tbsp (100g)** of butter



Step by Step instructions

Step 1

Pour in the mixing bowl of your stand mixer your salt and the flour. Add on a side the sugar, and create a hole in the center to cover a little bit the sugar in the same time. It's important that the yeast doesn't touch the salt or the sugar directly.

Step 2

Place in the hole the crumbled fresh yeast. Pour the eggs on the top to create like a protection on it. Add finally the milk, and place your bowl on your stand mixer, previously prepared with the hook tool.

Step 3

Turn on the stand mixer on low speed and when all the ingredients begin to combine, increase on medium speed. Let it works for approximately 5 to 10 minutes until the dough begin to detached from the bowl.

Step 4

Then, low the speed, and add your butter pieces by pieces. Wait for the previous pieces to be completely included before adding the next ones.

When it's done, let it works for another 5min to create a really nice crumb. Your brioche is now ready to grow.

Step 5

Let it in the mixing bowl, and place on the top a dish towel to keep the warm inside. Place your bowl in a warm space for 1h30 (it's really important to not go over 28°C (82°F) otherwise, your butter inside the dough will melt).

Step 6

After this time, venting the dough by pressing in from the top to the bottom with your ends. Let it cools in the fridge now, for 30min.

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Step 7

Then, take it off from the bowl and divide your dough in two equal proportions. Place one aside for the moment. Strew some flour on your worktop, and round your first portion of brioche. Take a rolling pin, and spread your dough in a rectangle form. With a large knife, cut in three lines your rectangle (on the length). Roll these pieces. You just create the three branch of your braid. Braid now your brioche directly on your baking mat. When it's done, put the two edges under the brioche to end it well. You will do exactly the same for your second portion of brioche.

Step 8

Now, let grow for the last time you brioche. If you have the sweat option on your oven, you can let it at 28°C for one hour. If you have not, place your brioche in the oven switched off, and place on the lower part of it, a bowl with warm water (not to the boil, just warm), and close it to let the steam inside to allow your brioche to grow. After this time, take it off from here.

Step 9

Take some eggs previously whisked quickly with a fork and, with a pastry brush, brown your brioche. It's now the perfect time to preheat your oven at 180°C (356°F) and let aside your brioche during this time.

Step 10

When your oven is warm, brown again your brioche with some eggs, and sprinkle some pearl sugar on the top (the pearl sugar is optional). Place your brioche in the oven and let it bakes for around 15/20min. The brioche need to be just brown on the top. Take it off from the oven and let it cool before tasting (or if you're like me, taste it a little bit warm because you're too gourmand !!)

French Pastry Secrets
BY CHARLOTTE