

# BRIOCHE DOUGH



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**Preparation :** 10min + 2 hr 30 - **Resting :** - - **Cooking :** 30 min - **Equipment :** fluted round brioche tin

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## **Ingredients :** 1

- 2  $\frac{1}{2}$  cups All-purpose flour -  $\frac{3}{4}$  cup Unsalted butter - 5 eggs - 6 pinches of salt - 3 tbsp Fresh yeast - 3 tbsp Granulated sugar - 7  $\frac{1}{2}$  tsp milk

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1. Dissolve the yeast in the milk. Set aside. Place the unsalted butter, salt, granulated sugar, yeast and half the flour in the bowl with the dough blade.

2. Blend. Add the remaining flour via the feed tube, together with the eggs one by one. Use the spatula to push the flour back down if necessary. Continue to knead until the dough rolls up around the dough blade.

3. Leave the dough to rise in the food processor bowl for half an hour. Knock down\* the dough by kneading it for 15 seconds.

4. Put the dough in a buttered brioche mold. Leave to prove\* in a warm place for 2 hours or in a very low oven (86°F) for 1 hour.

5. Put the brioche in the oven at 355°F (gas mark 4), and bake for the time indicated above. Remove the brioche from the mold while still warm and eat right away.

## **Chef's tip :**

If using the quantities for 6 or 8 people, divide the dough between 2 brioche molds.

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