

TRADITIONAL BRIOCHE



Preparation : 10 min - **Resting :** 1 hr 30 min - **Cooking :** - - **Equipment :** brioche tin

Ingredients : 1 brioche loaf

- 250 g strong white bread flour - 30 g sugar - 2 eggs - 1 beaten egg (for brushing) - 100 g softened butter - 60 ml milk - 4 g salt

1. Stir the yeast into the milk with a fork until it dissolves. Allow to rest for 1 minute.
2. Put the salt, flour, butter, sugar, eggs and yeast liquid in that order in the main bowl fitted with the dough blade.
3. Process for approx. 30 seconds.
4. Remove the dough blade from the bowl. Transfer the dough to a large, floured mixing bowl using the spatula. Cover with cling film or a damp cloth and leave to rest for 30 minutes.
5. With floured hands, knock back the dough by giving it a few gentle punches.
6. Transfer the dough to the buttered tin. Pinch the head of the brioche. and twist it until it becomes detached. Run a floured finger between the ball and the rest of the dough. Prove for 1 hour in an extremely low oven.
7. Brush the brioche with beaten egg.
8. Turn the oven up to 180 °C (gas mark 4) and bake the brioche for approx. 25 minutes.
9. If the top starts to brown, cover it with a piece of aluminium foil.

10. Allow to cool before turning out.

Chef's tip :

you can add chocolate chips, pink pralines (sugar-coated almonds), etc. to your brioche.

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