

# Brioche



Makes two small loafs

## Ingredients

10g	Dry Active Yeast
70ml	Full Fat Milk
600g	Strong Bread Flour
14g	Salt
30g	Caster Sugar
300g	Eggs ( approx 6 eggs)
350g	Softened Unsalted Butter
2	Egg Yolks
1tbs	Double Cream
50g	Peal Sugar

## Method

1. Mix together the yeast and milk
2. Sift together the flour, salt and sugar into the bowl of a stand mixer fitted with a dough hook.
3. Add to this the milk/yeast mixture and the beaten eggs
4. Mix with the mixer on its low to medium speed for 10-12mins until the mixture is elastic and comes away from the sides of the bowl.
5. Add the softened butter and continue to mix again ( on medium to medium high speed for 10mins) until the mixture comes away from the sides of the mixer bowl.
6. It should be come together and the mixer bowl sides should be clean, the dough should be tacky to touch.
7. Cover with plastic wrap and leave to prove at around 26°C for 45-60mins, or doubled in size.
8. Knock back and cover in plastic wrap, and chill for 60mins
9. Divide into two, approximately 645g each
10. Put one dough ball back into the fridge to keep cool

### To make the 4 plait rounded loaf

1. Divide the ball up into 4 pieces ( approx 160g) and roll into 4 long strands of dough approx 20" long.
2. Place 2 ropes side by side, and then weave the other 2 ropes over and under them at the middle.
3. The 4 ropes will form a cross, with 2 strands heading north, east, south, and west.
4. Start by taking the strand to the left and cross it over the right one, always going clockwise. Do this with all 4 strands.
5. Now cross the strand that was the right (under the left one) and cross it over the left one, this time going counter clockwise. Do this with all 4 pairs of strands.
6. Repeat this process until the strands are too short to cross each other
7. Finish by tucking the ends up under the loaf.
8. Place the braided brioche on a baking sheet lined with parchment paper.
9. Glaze with egg yolk/ cream mixture and cover very loosely with plastic. Let the loaf rise for 90 minutes, or doubled in size
10. Preheat the oven to 350°F.180°C fan, with a rack towards the lower end of the oven.
11. Brush the top of the loaf with egg yolk wash, and sprinkle with pearl sugar.
12. Bake for about 20 minutes.
13. After 20mins, turn the the loaf around

14. Continue to bake for a further 20mins or until the loaf is golden brown and firm to the touch, or 90°C internally when a temperature probe is inserted. Depending on how high versus how wide your braid is, you may need to bake it for an additional 5 to 10 minutes.
15. Place on a cooling rack to cool

### To make the loaf

1. Grease a large loaf tin with butter
2. Divide the dough into 8 pieces ( approx 80g)
3. Tension roll each piece and place in the loaf tin
4. Continue to lay a line of four dough balls
- 5.
6. This should leave a gap at the end of the tin.
7. Place the other four dough balls from the 'gapped' of the tin, so the tin hat the two lines of dough balls are offset from each other.
8. Beat the egg yolks and cream, and glaze the tops of the dough balls
9. Cover and allow to prove for 60-90mins
10. Pre-heat the oven 30mins before you are ready to bake, to 180°C
11. Glaze one once more and sprinkle with pearl sugar
12. Bake for 12mins, turn the tin and bake for another 12mins or until middle reaches 90°C when a temperature probe is inserted.
13. Place on a cooling rack to cool