

Brioche

Once you can master brioche, any other bread dough will be a breeze. It is important to have your eggs at room temperature so they combine easily into the dough. The butter should be soft, yet still cool. If it is too cold, you will end up with bits of hard butter in your dough. At the restaurant, we make this dough the day before, let it rise in the refrigerator and bake it the next day. Due to the high amount of butter, it must rise in the refrigerator or the butter could melt out of the dough.

You can make this in a standing mixer or by hand, but a hand held mixer is not strong enough to make this bread.

While we use our brioche mainly for our French toast, my favorite way to eat this is toasted with a bit of our housemade blueberry jam.

26g (6.5tsp) active dry yeast
80g (2.6 fl oz) warm whole milk, between 95 and 110 degrees
96g (.50c) sugar
400g (3.2c) all purpose flour
400g (3.2c) bread flour
20g (3.25tsp) kosher salt
12 large eggs
400g (28tbsp) unsalted butter

2 Loaf pans 9x5 inches

In the bowl of a standing mixer, combine the yeast, milk, and sugar. Mix to combine. In a separate bowl, combine your flours. Add a couple of handfuls of the flours to the yeast mixture, until it resembles very liquid peanut butter (this is your sponge). Pour the remainder of the flour on top of the sponge and pour the salt on top of the flour. Begin to mix on low speed, while adding the eggs one at a time. Once the dough is combined, increase your speed to medium high (watch the mixer and make sure it doesn't fall off the counter!!). Allow the dough to mix, until it begins to crawl up the hook and makes a slapping sound against the side of the bowl (this should take approximately 15-25 minutes).

Now, begin to add the butter, a couple tablespoons at a time. The dough will look as if it is falling apart, but keep going until all the butter is added. Once all the butter is incorporated, the brioche dough will be smooth, soft and supple and may stick slightly to the bowl. Oil a bowl and transfer the dough to the oiled bowl. Cover and allow the dough to rise in the refrigerator overnight.

To make the loaf:

Divide the dough in half and shape each half into 2 balls. Place in the two well oiled loaf pan, lined with parchment paper. Cover with plastic wrap and allow to rise at room temperature until soft and springy (and doubled in size). Depending on the temperature of your room, this can take about 4 hours. Brush with egg wash and bake in a 350 degree oven until dark brown, about 30 minutes.