

# BRIOCHE

Makes one, very large loaf | Total Time: 11-12 hours

## DIRECTIONS

Step 1: Mix 1 tsp of the sugar into a bowl with the yeast and warm water. Let this sit for about 10 minutes allow the yeast to activate. When ready, the mixture will be foamy on top.\*

Step 2: In the bowl of a stand-mixer, pour in the flour. Then place the salt and remaining sugar into one side of the bowl and the yeast mixture into the other side. Add in the eggs and warm milk and then with a dough hook attached to the mixer, mix on low speed for about 2 minutes. After 2 minutes, bump up the speed to medium and continue mixing for another 6-8 minutes. By the end of this, you should have a soft, elastic dough. Add the softened butter and mix for another 4-5 minutes on medium speed. You will want to scrape down the bowl, every once in a while, to make sure the butter is thoroughly incorporated into the dough. After this, the dough will be very soft.

Step 3: Place the dough into a plastic bowl, cover with plastic wrap and place in the fridge to chill for at least 7 hours, or overnight.

Step 4: Grease a deep cake tin (I like to use a large spring-form pan) and place a circle of parchment paper in the bottom of the pan to help you get the bread out after baking.

Step 5: Take your dough out of the fridge and turn it out onto a lightly floured work surface. To knock out any air in the dough, fold it in on itself a couple of times, and then cut the dough into 9 pieces. Shape each piece into a smooth ball by placing it on the work surface and making a cage with your hand around the top of it with the tips of your fingers making contact with the work surface. Then move your hand in circular motion, rotating the ball of dough rapidly, and this should create a smooth ball. Place 8 balls of dough around the outside of the pan and the ninth ball in the middle.

Step 6: Place the pan into a clean bag and leave to prove for 2-3 hours, or until the dough has risen to just above the rim of the pan.

Step 7: Preheat your oven to 375° F. Once the oven is fully preheated and the bread proved, bake for 20-30 minutes. Due to the sugar in the bread, it will brown quicker than most breads. If the bread takes on a very deep brown color before the baking time is over, place a piece of aluminum foil over the top to prevent further browning. Once fully baked, remove the bread from the pan and cool on a wire rack before digging in.

\*If your yeast doesn't need to be activated, omit this step and the 40ml of warm water. Add 40ml more of warm milk in place of the warm water.

## INGREDIENTS:

500 grams bread flour

7 grams salt

50 grams sugar

10 grams dry, active yeast

40ml warm water

100ml warm milk

5 eggs

250 grams unsalted butter, softened