



Rosemary's Recipes

Brioche Bread

Makes 3 each 1 pound loaves using a standard 9" x 5" loaf pan

Ingredients:

Sponge:

1/2	cup	milk, 95-105*
1	Tablespoon	dry active yeast
3/4	cup	bread flour

Base:

6	each (1-1/4 cup)	eggs, large, room temperature
3	cups + 2 Tablespoons	bread flour
2	Tablespoons	sugar
1-1/2	teaspoons	kosher salt
3-1/2	sticks (14 oz)	butter, unsalted, 1" cubes, cold

Method:

In a small cup dissolve the yeast in the warm milk. Allow the yeast to bloom for 10-15 minutes. Place the 3/4 cups of bread flour into a medium bowl, make a well and pour in the yeast mixture. Mix well using your hands to make a smooth dough. Place the sponge into a lightly oiled bowl, cover with plastic and place into a warm area until doubled in size. Using a table top mixer with the paddle attachment put the brioche sponge into the work bowl. Add the eggs, bread flour, sugar and salt in this order and turn machine to a low speed. Just as dough begins to smooth out add the butter about 3 chunks every minute or so until all the butter has been added. Beat the dough on medium speed until all the butter is well incorporated. Place the dough into a bowl and wrap in plastic. Chill for 24 hours or overnight.

The next step is to shape the dough. Divide the dough in half and on a wooden cutting board press the dough into a flat somewhat rectangular shape. Starting at the lengthwise edge away from you, fold 1/3 of the dough toward you; fold the other 1/3 of the dough away from you. Now fold each end toward the middle. Press briskly with the heel of your hand. To finish, repeat the process of folding 1/3 of the dough toward you and the other 1/3 away from you but do not press hard as you want to have a log shape. Flip it over so the seam is on the bottom and lay the dough into your prepared loaf pan. Lightly oil the top of the dough and cover with plastic wrap. Allow to rise until doubled in size; about 1-1/2 hours. When the time is up brush the dough with the egg wash, score the dough in 3-4 places and place into the oven. The oven should be preheated for 30 minutes before you are ready to bake and the oven rack lined with unglazed tiles if you have them. You may also use a sheet pan inverted and placed onto the oven rack. This will help the dough rise in the oven. The loaf takes about an hour and will be well raised and have a deep golden brown color. Remove the brioche from the loaf pan and cool on a wire baking rack.