

## BRIOCHE

### EQUIPMENT

STAND MIXER, BREAD TIN, SCALES, PASTRY BRUSH

### INGREDIENTS

350 GM PLAIN FLOUR, 10GM SALT, 15GM DRIED YEAST, 30GM CASTER SUGAR,  
70GM WATER, 4 WHOLE EGGS, 190GM SOFT SALTED BUTTER

### METHOD

PLACE DRY INGREDIENTS IN MIXER WITH A DOUGH HOOK, ADD WATER AND BEGIN TO MIX

MIX ON A SLOW SPEED, CONTINUE MIXING AND ADD 1 EGG AT A TIME MIXING AFTER EACH ADDITION UNTIL THE EGG IS WELL INCORPORATED

ONCE THE EGGS ARE WELL MIXED INCREASE THE SPEED SLIGHTLY AND ADD THE BUTTER A LITTLE AT A TIME MIXING WELL AFTER EACH ADDITION

SCRAPE DOWN THE SIDES OF THE BOWL TO ENSURE THE BUTTER IS ALL MIXED IN

COVER THE BOWL WITH CLING FILM AND PLACE INTO THE PREHEATED STEAM OVEN AND PROVE @ 40 DEGREES FOR 25 MINS

REMOVE DOUGH FROM BOWL WITH A SPATULA DIRECTLY INTO TIN AND BRUSH WITH MILK

PLACE BACK IN OVEN AND PROVE AGAIN 40 DEGREES FOR 25 MINS

THEN BAKE ON COMBI MODE 190 DEGREES FOR 18 MINS

### HINTS & TIPS

- MAKE SURE TO PUT THE DOUGH STRAIGHT INTO THE TIN FROM THE BOWL ONCE IT'S PROVED, IT'S WAY TO STICKY TO HANDLE
- ENSURE THE WATER TANK IN THE OVEN IS FULL
- IF YOU HAVE REMAINING BRIOCHE IT'S THE BEST FOR FRENCH TOAST OR BREAD AND BUTTER PUDDING