

# Brioche (Nicolas Paciello)

## Ingrédients

- 245g of flour
- 7g of fresh baker's yeast
- 85g of butter
- 30g of sugar
- 1 egg
- 10cl of milk
- 5g of salt

## Préparation

1. Below is the recipe for the perfect breakfast, an excellent butter brioche found in the Recipe Book that Rocks by Nicolas Paciello.
2. What could be better than the good smell of warm brioche in the morning in the kitchen?
3. This recipe is quick and rather simple to prepare, and you will get a brioche with a soft and tender crumb, so go for it!
4. Slightly warm the milk, and dissolve the fresh yeast in it.
5. Mix the flour, sugar, and salt, then add 1 egg and gradually the milk.
6. You can make the brioche in the bowl of a stand mixer with a dough hook, or by kneading by hand (it will take a little more time, but it's definitely doable).
7. When the dough is smooth, incorporate the softened butter.
8. When the brioche dough pulls away from the sides of the bowl, cover it with plastic wrap and place it in the refrigerator for 2 hours.
9. Then, deflate the dough and divide it into 4 equal pieces.
10. Shape into balls and place them in a greased loaf pan.
11. Let the brioche rise until it triples in volume (the book says 1.
12. 5 hours, but it depends on the room temperature; for me, it took about 2 hours).
13. Preheat the oven to 200°C.
14. Beat an egg and an egg yolk, then brush this glaze over the brioche with a pastry brush.
15. Bake at 175°C for 20 to 25 minutes.