

Brioche

Ingrédients

- 14g fresh yeast
- 280g butter
- 600g strong flour (400g in the original recipe)
- 12g fine salt
- 50g brown sugar
- 230g eggs

Préparation

1. A new brioche recipe, with a nice stretchy crumb and a good buttery taste!
2. Dissolve the fresh yeast in the milk.
3. Place the mixture at the bottom of the bowl of the mixer fitted with the hook.
4. Cover with the flour, brown sugar, and salt, then add the eggs.
5. Knead until you have a homogeneous, smooth mixture that pulls away from the sides of the bowl (5 to 10 minutes on low speed).
6. Then add the butter and continue kneading until the dough pulls away again from the sides of the bowl; the dough should be smooth, shiny, non-sticky, and form a veil: Cover the bowl with plastic wrap and let it rest for 1 hour in the refrigerator, then degas the dough by pressing down on it.
7. Return the dough to the refrigerator for the night, still covered with plastic wrap.
8. Once the brioche are shaped, let them rise for 1 to 1.
9. 5 hours depending on the room temperature.
10. Then, brush them with the egg yolk diluted with a few drops of water, and bake in a preheated oven at 150°C for 45 minutes for the larger pieces, 20 to 30 minutes for the smaller ones.
11. And there you go, you will be able to enjoy the smell of the brioche baking in the oven, and then indulge yourself!