

Classic brioche

Ingrédients

- 500g flour
- 10g salt
- 60g sugar
- 20g fresh yeast
- 300g egg (about 6 eggs)
- 250g cold butter
- 1 egg for the egg wash

Préparation

1. A new recipe for brioche, the most classic of all since it is the basic recipe for CAP Pâtissier, which can be made in any shape you want !
2. Here I have made two different shapes, one to share and one individual : nanterre brioche for the first one, baked in a cake mould, and small head brioches, baked in individual moulds.
3. As always, the most important point for the brioche is the kneading, depending on the robots it can take more or less time, don't hesitate to knead for a long time to get a nice veil, even if it takes you more than 20 minutes.
4. Put the flour in the bottom of the bowl with the kneading instrument.
5. Add the salt, sugar, yeast and eggs separately on top.
6. Knead at low speed for several minutes, until the dough is homogeneous and comes away from the sides of the bowl.
7. At this point, add the butter cut into small pieces and continue kneading until the dough is well elastic and forms a network of gluten: you must be able to stretch it without it tearing.
8. Form a ball with the dough, put a plastic wrap on it and leave it at room temperature for 30 minutes.
9. Then degas the dough and form a ball again.
10. Put a plastic wrap on it, and place it in the refrigerator for at least 30 minutes (you can easily leave it overnight).
11. Then, detail your buns : weigh about for your individual brioches, and about for the brioche to share.
12. For the individual brioches : cut a small piece of dough (about).
13. Roll up the large piece and place it in the buttered pan.
14. Make a keel shape with the small piece.
15. Make a hole in the brioche, and insert the keel inside (it must be well inserted, otherwise the head will not be straight).
16. Repeat with the remaining 7 pieces of dough.
17. For the brioche nanterre : make a ball with each piece of dough, then place them in a buttered cake mould without tightening them too much.
18. Let the brioches proof during 1 to 2 hours according to the temperature, they must double in volume.
19. Put some egg wash on them with a brush, then bake them in the preheated oven at 180°C for about 12 minutes for individual brioches and 30 minutes for large brioches.
20. And voilà, your brioches are ready !