

Brioche

Jacob · 28/09/2024



Prep Time

8 hrs 20 mins

Difficult

Medium

Servings

9 hrs 25 mins

Description

This brioche recipe can be served with jelly or other preserves to accompany tea or coffee with paté or hors d'oeuvres. The tops of the small rolls can easily be pulled away giving space for a sweet or savory filling. Brioche dough can also be used for wrapping other ingredients such as beef for boeuf en croûte, salmon filling for a kouloubiaca, or spicy garlic sausage.

Ingredients

- 1 tablespoon active dry yeast - 1 cup warm water (110 degrees F) - 3 ½ cups all-purpose flour - 1 tablespoon white sugar - 1 teaspoon salt - 4 large eggs - 1 cup butter
- softened - ½ teaspoon vegetable oil
- or as needed - 1 large egg yolk - 1 teaspoon cold water

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Dissolve yeast in warm water in a small bowl. Let stand until creamy
2. about 10 minutes. Dotdash Meredith Food Studios Stir together flour
3. sugar
4. and salt in a large bowl. Make a well in the center
5. then add eggs and yeast mixture; beat well until dough comes together. (Tip: Add 1 to 3 tablespoons of additional warm water
6. 1 tablespoon at a time
7. only if needed to help the dough come together.) Dotdash Meredith Food Studios Dotdash Meredith Food Studios Turn dough out onto a lightly floured surface and knead until smooth and supple
8. about 8 minutes. Dotdash Meredith Food Studios Flatten dough and spread it with 1/3 of the butter. Dotdash Meredith Food Studios Knead butter into dough. Dotdash Meredith Food Studios Dotdash Meredith Food Studios Repeat this step twice to incorporate remaining butter
9. allowing dough to rest for a few minutes between additions of butter
10. about 20 minutes total. Dotdash Meredith Food Studios Lightly grease a large bowl with vegetable oil
11. place dough in the bowl
12. and turn to coat. Cover with plastic wrap and let rise in a warm place until doubled in volume
13. about 1 hour. Dotdash Meredith Food Studios Dotdash Meredith Food Studios Punch down dough
14. cover with plastic wrap
15. and refrigerate for 6 hours to overnight. Dotdash Meredith Food Studios Preheat the oven to 400 degrees F (200 degrees C). Lightly grease two 8x4-inch loaf pans. Turn dough out onto a lightly floured surface. Divide dough into 2 equal pieces
16. form into loaves
17. and place into the prepared loaf pans. Dotdash Meredith Food Studios Cover with greased plastic wrap and let rise until doubled in volume
18. about 1 hour. Dotdash Meredith Food Studios Make egg wash: Beat egg yolk and cold water in a small bowl. Brush on the tops of loaves. Dotdash Meredith Food Studios Bake loaves in the preheated oven until the tops are deep golden brown
19. about 25 minutes. Cool in the pans for 10 minutes before transferring to wire racks to cool completely. Dotdash Meredith Food Studios To Make Brioches à Tête: Preheat the oven to 350 degrees F (175 degrees C). Grease muffin tins or fluted brioche molds. Divide dough into the right number of portions for your pan. Take one portion and cut off 1/3 of the dough so that you have two pieces. Roll both pieces into balls and place the larger ball into the muffin tin or mold. Press two fingers into the center of the ball to make a deep well in the center. Shape the small piece of dough into a ball and then roll into an elongated oval. Gently press the narrow end of the oval into the well in the large ball so that only the top part of the oval is visible. Repeat with remaining dough. Cover and let brioche rise until the base has risen to the edge of the pan. Brush the tops with egg wash. Bake in the preheated oven until deep golden brown
20. about 10 minutes. Recipe Tips You can use 1 ounce fresh yeast instead of active dry yeast if you prefer. For cheese brioche
21. knead in 4 ounces grated Gruyère in step 7. To make brioche in a stand mixer
22. combine water
23. yeast
24. flour
25. sugar
26. and eggs in a mixing bowl. Mix on low speed with the dough hook until dough is fully developed
27. 10 to 15 minutes
28. scraping the dough down occasionally. With the mixer running