

## Brioches Bread

Brioche is a bread of French origin that is similar to a highly enriched pastry, and whose high egg and butter content (400 grams for each kilogram of flour) gives it a rich and tender crumb. Chef Joël Robuchon described it as "light and slightly puffy, more or less fine, according to the proportion of butter and eggs. It has a dark, golden, and flaky crust, frequently accentuated by an egg wash applied after proofing.

12 Servings  
2 1/4 cup flour sifted  
1/2 cup milk lukewarm  
1 pk active dry yeast  
1 Tsp sugar  
3 egg yolks  
1 whole egg  
6 Tsp butter melted and cooled

In a large mixing bowl, place flour. Make a well in the center and pour in the 1/2 cup milk. Sprinkle yeast and sugar over milk, stir, and let stand until foamy (about 5 minutes). With 2 spoons stir together liquid and dry ingredients. Cover with a tea towel and let stand in a warm place until mixture bubbles and rises slightly (about 25 minutes).

Mix in egg yolks and butter. Add lukewarm milk, a little at a time, until a workable dough is formed. With a wooden spoon, work dough until smooth and shiny, (5-10 minutes). Cover with a tea towel and set in a warm place to rise until doubled in bulk (1 to 1 1/2 hours). Preheat oven to 400 degrees. Punch down dough.

With a teaspoon scoop out pieces of dough about the size of an egg and form them into balls. Place balls well-spaced on an ungreased baking sheet. Crack the whole egg into a small bowl and beat well; brush tops of balls. Let stand in a warm place 15 to 20 minutes, then brush with egg again. Place in oven and immediately reduce oven temperature to 375 degrees. Bake until golden (20 to 25 minutes). Let cool on a wire rack.

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