

Homemade brioche

Serves 8

INGREDIENTS

4 egg yolks

50 g sugar

210 ml milk

1 cube (42g) yeast, fresh

100 g butter, melted

15 g salt

550 g flour

1 egg yolk & **2 tbsp** milk for
brushing dough / butter for greasing
loaf pan



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METHOD

1. Add the egg yolks, sugar, milk and yeast to a stand mixer with a dough hook. Mix well until combined and the yeast has dissolved. Add melted butter, salt and flour to the mixture and mix thoroughly until the dough becomes smooth and elastic.
2. On a work surface knead the dough to a round ball by taking a side of the dough, folding it to the middle and pushing down on it with your flat hand. Continue until you have done so with all sides and then turn the dough upside down. Push the sides a little under the dough so you form a round and compact ball. Transfer to a bowl and let rise in your oven on **40°C Dough Proving function** for approx. 1 hr or until doubled in size.
3. Preheat the oven to **180°C Circo Therm®**. Push down on the dough to free it from excess air. Knead the dough on a work surface just as in step 2 but finish by forming a log. Grease a loaf pan and transfer the log to the pan. Let rise outside of the oven for 20 min or until doubled in size.
4. Mix an egg yolk and some milk, and lightly brush on to brioche. Transfer to the preheated oven and bake at 180°C for approx. 20-25 min or until golden brown. Remove from the oven and let the brioche cool down for 5 mins. Before cutting. Enjoy!