

Brioche

Cuisine: French

Food category: Other



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Company: Retigo



Program steps

1 Combination 30 % Termination by time 00:20 hh:mm 170 °C + 60 %

Ingredients - number of portions - 16

Name	Value	Unit
unbleached all-purpose flour	500	g
caster sugar	60	g
dried baker's yeast	14	g
salt	14	g
chicken eggs	6	pcs
egg yolk	1	pcs
milk 3.5%	100	ml
butter soft	200	g

Nutrition and allergens

Allergens: 1, 3, 7

Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn

Vitamins: A, B, C, Cholin, D, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	222.9 kJ
Carbohydrate	26.8 g
Fat	11.1 g
Protein	3.9 g
Water	0 g

Directions

- In a large mixing bowl, mix the flour, sugar, yeast and salt
- Mix 4 of the eggs with the milk and gradually add to the dry ingredients. Combine and beat well until the dough reaches an elastic consistency
- Gradually add half the butter to the dough and knead
- Add the rest of the butter and mix at high speed until the dough is soft and smooth
- Tip the dough on a lightly floured surface, knead lightly, shape into a ball, flip and fold
- Transfer into a large mixing bowl, cover with a cloth and allow to rise at room temperature until it doubles in size (for about an hour)
- Tip the dough out onto a lightly floured surface again. Repeat the previous process: knead lightly, shape into a ball, flip and fold
- Refrigerate overnight and allow to rest at room temperature for about 2 hours
- Grease 16 x 8cm diameter molds
- Tip out the dough onto a work surface and shape into a ball
- Cut in half and divide each half into 8 equal portions and wrap each of the portions in cling film
- Working on one bun at a time, unwrap and shape into a ball and gently place in the mold
- Transfer all the molds into a GN container and cover with a cloth
- Allow to proof for an hour
- Set the oven at 170°C on combi (slow fan speed)
- Beat the remaining two eggs, yolk and a bit of salt and brush onto the brioche
- Bake for 20 minutes or until golden brown
- Serve warm

Recommended accessories

