

# *Brioche*



**1- gather all ingredients**



**4- and make sure it is well blended**



**2- mix flour, sugar, salt and yeast together**



**5- add eggs**



**3- one by one**



**6- stir by hands to mix evenly if needed**

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**7- add pieces of butter to the batter**



**11- work the dough**



**8- prepare a floured surface**



**12- work the dough**

**13- shape it back to round**



**9- work the dough there 24 times**

**10- work the doughm**



**14- let it rest in the bowl for 12-14hr**

**In the refrigerator and covered**



# Brioche



15- out of the fridge for one hour in bowl  
16- place it on floured surface



20- you have a log



17- cut in 2 equal pieces



21- cut in 2 equal pieces



18- fold inwards  
19- fold again



22- mark your divisions  
23- cut and roll in small balls



# Brioche



24- place your rolls in the buttered container



28- in oven 10 min at 325 and 20 min at 300  
In a pre-heated oven



25- cover and let rest outside for 2h.30min



26- the dough expands during this time  
27- egg wash brushing



## Ingredients for 4 logs

- 1 kilo high gluten flour (1000 gr)
- 100 gr. Granulated sugar
- 20 gr salt
- 30 gr. Fresh yeast
- 12 eggs
- 500 gr Butter (room temp)

Prepare the egg wash with a pinch of salt and one egg 30 min prior to baking