

Brioche

(8 serves)



INGREDIENTS

- 2 teaspoons dried yeast
- 1 tablespoons lukewarm water
- ¼ cup (55g) caster sugar
- ¼ teaspoon sea salt flakes
- 2 tablespoons lukewarm milk
- 250g '00' flour
- 2 eggs, lightly beaten
- 225g butter, chopped and softened
- 1 egg, extra, lightly beaten

METHOD

Step 1 - Put the yeast and water in a bowl and mix to combine. Set aside in a warm place for 5 minutes, or until bubbles appear on surface.

Step 2 - Combine the sugar, salt and milk in a separate bowl. Place the flour, yeast mixture and egg in the bowl of an electric mixer and, using a dough hook, beat on low speed for 1 minute.

Step 3 - Increase speed to high, add the milk mixture and beat for 10 minutes, or until the dough comes away from the sides.

Step 4 - While the motor is running, gradually add the butter and beat for 6-7 minutes, until glossy and elastic. Place the dough in a bowl and cover with cling wrap. Set aside in a warm place for 2-3 hours or until it has doubled in size.

Step 5 - Divide the dough into 8 equal-sized balls and knead on a lightly floured bench until smooth. Place in a lightly greased loaf tin, cover with a clean, damp cloth and set aside for 1 hour, or until doubled in size. Preheat oven to 180°C.

Step 6 - Make a cut in the centre of each ball, brush with extra egg and cook for 35-40 minutes, or until golden brown. Allow to stand for 10 minutes.

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