Recipe Brioche

A brioche is wonderfully soft, fluffy, sweet white bread and resembles the cake! So you can bake a brioche for anything and everything. Sprinkle some sugar on top and it is completely finished!

Boodschappenlijstje

Dr. Oetker Yeast 3x7 g

1-50-100101
€1.05

Patisse Silicone Baking Brush

P10312
€1.99

Wilton Recipe Right® Large Loaf Pan 23,4 x 13,3cm

03-3130
€7.05

FunCakes Pearl Sugar 200 g

F52115
€3.19

Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm

03-3136
€6.85

Other materials:

- 20 g white caster sugar
- 6 g salt
- 3 eggs (aprox. 150 g)
- 120 g unsalted butter
- 1 egg yolk
- Cling film

Preperation method

Step 1: Dough making

Place 250 g FunCakes bread flour, 10 g FunCakes yeast, 20 g sugar, 6 g salt and 3 eggs in a mixing bowl. Make sure the yeast and salt do not touch each other, sprinkle both on the other side of the mixing bowl. Mix this with the butterfly mixing hook at medium speed for 8-10 minutes into a "dradig" dough.

Now add the softened butter and run the mixer until the butter is completely absorbed. The dough should also look "drape" again. Cover the bowl with cling film and put it in the fridge overnight so that the dough can set well, this is really necessary.

Step 2: Dividing dough

The next morning you knead the dough well by hand. Grease the baking pan with the FunCakes baking spray. Divide the dough into 8 equal pieces, roll into balls and spread them slightly in the baking pan. (make 2 rows of 4 balls)

Step 3: Dough rising

Coat the top with the egg yolk and sprinkle some FunCakes Pearl sugar on top. Cover the baking pan with cling film and let it rise in a warm place for 70 minutes. You can use the oven for this. Set the oven temperature to 30 ° C with a small bowl of water on the bottom.

Stap 4: Brioche baking

Preheat the oven to 180 ° C (convection oven 160 ° C). Bake the brioche in the middle of the preheated oven for 25 minutes. Remove the bread from the baking pan and let it cool down on a cooling grid.

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