






25% BUTTER BRIOCHE

You will notice that while the master recipe uses only milk as a liquid component, this recipe uses both milk and water. Reducing the

butter lowered the water content and left us with an underhydrated dough, so we added water to compensate.

TOTAL TIME  Active 17 min Inactive 8 h 20 min	DDT  28-29°C/ 82-85°F	DIFFICULTY  Advanced: mixing, shaping	OVENS  ★Convection ★Combi Home Deck	YIELD / SHAPES  1 lg loaf 2 med loaves 10 buns
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INGREDIENTS	WEIGHT	VOLUME	%
① Whole milk, cold	115 g	½ cup	23.96
Water	75 g	⅓ cup	15.63
Instant dry osmotolerant yeast	8 g	2 tsp	1.67
② Bread flour	480 g	3½ cups	100
Eggs, cold	190 g	4 ea	39.58
③ Butter, softened	120 g	½ cup	25
④ Sugar	75 g	⅓ cup + 2 tsp	15.63
Fine salt	12 g	2¼ tsp	2.5
Modified starch glaze or vegetable oil, optional see page 3-268	as needed		
Egg wash see page 3-270	as needed		
Yield	~1.00 kg		

NET CONTENTS	Weight	%
Flour	480 g	100
Water	343 g	50.63
Fat	119 g	24.79
Sugar	81 g	16.88
Salt	12 g	2.5
Yeast	8 g	1.67

We garnished this brioche loaf with 4 quenelles (70 g ea) of cultured butter and a sprinkling of black lava salt. Using a spoon dipped in hot water, scoop 4 quenelles of butter on top of the loaf. If you do not have practice making quenelles, well-placed dollops of cultured butter will suffice. Season with black lava salt as desired.

Consume within 1 d, or freeze for up to 2 mo.

For salt, flours, substitutions, and other notes, see pages viii–xi.

Follow the instructions in the General Directions table for our master Brioche recipe on page 217.

