



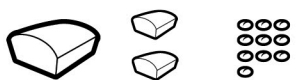


ingredient variation

100% BUTTER BRIOCHE

Because this dough contains so much more butter than our other brioches, it is necessary to mix it in two stages. Half of it is added during the initial mix, along with some liquid soy lecithin that helps support the emulsion. Then, after it's refrigerated to a semifirm state, the dough is further mixed to incorporate the remaining butter. If all the butter were added in the initial mixing stage, it would never fully incorporate. We also add vital wheat gluten to strengthen this abundantly buttery dough.



| TOTAL TIME | DDT | DIFFICULTY | OVENS | YIELD / SHAPES |
|---------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------|
|  Active 13 min Inactive 6 h 55 min |  24–26°C/ 75–78°F |  Advanced: mixing, shaping |  ★Convection ★Combi Home Deck |  1 lg loaf 2 med loaves 10 buns |

| | INGREDIENTS | WEIGHT | VOLUME | % |
|---|--------------------------------|-----------------|-----------------|-------|
| ① | Whole milk, cold | 130 g | 1/3 cup | 36.62 |
| | Liquid soy lecithin | 10 g | 1 3/4 tsp | 2.82 |
| | Instant dry osmotolerant yeast | 5 g | 1 tsp | 1.41 |
| ② | High-gluten bread flour | 347 g | 2 2/3 cups | 97.75 |
| | Eggs, cold | 140 g | 3 ea | 39.44 |
| ③ | Butter, softened | 175 g | 3/4 cup | 49.3 |
| ④ | Sugar | 55 g | 1/4 cup | 15.49 |
| | Vital wheat gluten | 8 g | 1 Tbsp | 2.25 |
| | Fine salt | 7 g | 1 1/4 tsp | 1.97 |
| ⑤ | Butter, softened | 180 g | 3/4 cup + 2 tsp | 50.7 |
| | Yield | ~1.00 kg | | |

| NET CONTENTS | | |
|--------------------|--------|-------|
| Ingredients | Weight | % |
| Flour | 347 g | 97.75 |
| Vital wheat gluten | 8 g | 2.25 |
| Water | 285 g | 80.28 |
| Fat | 306 g | 86.2 |
| Sugar | 61.5 g | 17.32 |
| Lecithin | 10 g | 2.82 |
| Salt | 7 g | 1.97 |
| Yeast | 5 g | 1.41 |

You can use this dough to make a variety of shapes, weights, and sizes of brioche; for pan options and their capacities, see page 212.

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

When chilling the dough during mixing, do not let it get too firm. It should feel cool but still yield to gentle pressure; if it is too hard, it will be difficult to incorporate the second portion of butter.

Brioche is typically chilled until firm to make shaping easier. We omit this step for this recipe because the dough would become too hard to shape due to the high amount of butter.

Brush with starch glaze (see page 3-268) after shaping and after proofing. Brush with egg wash (see page 3-270) halfway through baking if desired.

Since there is so much butter in the dough, some of it might melt out during baking. This is normal.

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

GENERAL DIRECTIONS

| | | PROCEDURE | NOTES | TIME | | |
|--------------|---------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------|-----------------------|-----------------------------------------------------------------------|------------------------------|
| | | | | active/inactive | | |
| MIX | by machine | combine ① in mixer's bowl, and stir to dissolve yeast and liquid lecithin; add ②, and mix on low speed to a homogeneous mass; mix on medium speed to between low and medium gluten development (meanwhile, combine ④ in a bowl, and set aside); starting with the butter, alternate adding ③ and ④ in 3 additions while the machine mixes on medium speed; mix on medium-high speed to full gluten development; transfer the dough to a sheet pan lined with a lightly oiled silicone mat, flattening the dough as much as possible; cover with plastic wrap; refrigerate the dough until semifirm, 45 min–1 h; put the dough back in the mixer's bowl; add ⑤, and mix on medium-high speed until dough reaches full gluten development; transfer to a sheet pan lined with a lightly oiled silicone mat, and cover with plastic wrap or a plastic bag; see Machine Mixing options, page 219, and Gluten Development, page 3-89 | | 1 h 19 min–1 h 25 min | | |
| BULK FERMENT | | 45 min; 1 book fold after 45 min; divide and preshape after fold | see Folding, page 3-128 | 1 min/45 min | | |
| DIVIDE/SHAPE | divide | lg loaf | med loaf | bun | see How to Divide Your Dough, page 3-136 | 0–5 min |
| | | do not divide | 500 g | 100 g | | |
| | preshape | rectangle | rectangle | n/a | see Brioche shaping instructions, page 220, and Rolls, page 3-176 | 1–2 min |
| | shape | loaf | loaf | roll | | 1–5 min |
| FINAL PROOF | 27°C/80°F 65% RH | 2–3 h | 2–3 h | 2–2 1/2 h | see Final Proofing Methods, page 3-212, and Calling Proof, page 3-220 | 2–4 h |
| | 21°C/70°F | 3–4 h | 3–4 h | 2 1/2–3 h | | |
| BAKE | | see Brioche Baking Times and Temperatures, page 221 | | | | 10–45 min |
| TOTAL TIME | | | | | | by machine 13 min/6 h 55 min |