

technique variation

NO-KNEAD BRIOCHE INSPIRED BY JIM LAHEY



We experimented with using the no-knead technique on page 42 to create an enriched version that uses this technique. To make brioche without a machine mixer, you must limit contact between your hands and the dough so you won't compromise the emulsion. This no-knead variation produces a light and tender loaf, but the dough is not as strong as if it were machine mixed.

TOTAL TIME Active 13 min Inactive 29½ h	DIFFICULTY Easy: mixing, shaping	Ovens ★ Convection ★ Combi Home Deck	YIELD / SHAPE 1 lg loaf
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	INGREDIENTS	WEIGHT	VOLUME	%
①	Bread flour	370 g	2¾ cups	100
	Fine salt	9 g	1¾ tsp	2.43
	Instant dry osmotolerant yeast	4.6 g	1 tsp	1.24
②	Eggs, room temperature	225 g	4 ea	60.81
	Water, room temperature	85 g	⅓ cup	22.97
	Sugar	60 g	¼ cup	16.22
③	Butter, melted and cooled to 32 °C / 90 °F	250 g	1 cup	67.57
	Vegetable oil	as needed		
	Egg wash see page 3-270	as needed		
	Yield	~1.00 kg		

NET CONTENTS		
Ingredients	Weight	%
Flour	370 g	100
Water	301 g	81.35
Fat	224 g	60.59
Sugar	60 g	16.22
Salt	9 g	2.43
Yeast	4.6 g	1.24

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

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

GENERAL DIRECTIONS

			PROCEDURE	NOTES	TIME	
					active/inactive	
MIX	by hand		combine ① in a bowl, and mix thoroughly; combine ② in a separate bowl, and mix well with an immersion blender; slowly pour in ③ while continuing to blend; pour mixture into ①, and mix to a homogeneous mass; transfer to a lightly oiled tub or bowl, and cover well with a lid or plastic wrap	see How to Mix No-Knead Dough, page 3-124	5 min / 15 min	
BULK FERMENT			18½–22½ h total: 5 folds (2 back-to-back folds at the beginning of bulk fermentation, and then 1 fold after 30 min, 1 h, and 1½ h); 30 min rest after final fold; check for full gluten development using the windowpane test; coat the dough's surface lightly with oil, and place plastic wrap on the surface of the dough; cover, and rest 30 min more; refrigerate for at least 16 h and up to 20 h	see Folding, page 3-128, and Gluten Development, page 3-89	5 min / 18½–22½ h	
DIVIDE/SHAPE	divide	loaf		see How to Divide Your Dough, page 3-136	1 min	
		330 g				
	shape	boule		see How to Preshape and Shape a Boule, page 3-152; place the three pieces in the prepared pan, side by side and seam side down; brush with oil before proofing	1–2 min	
FINAL PROOF	27 °C / 80 °F	3–4 h		see Final Proofing Methods, page 3-212, and Calling Proof, page 3-220	3–6 h	
	65% RH					
	21 °C / 70 °F	5–6 h				
BAKE			see Brioche Baking Times and Temperatures for 1 kg loaf, page 221	apply egg wash before baking	30–45 min	
TOTAL TIME					by hand	13 min / 29½ h