

ingredient variation

EGGLESS BRIOCHE

We began our experiment of removing the traditional trio of eggs, butter, and milk from brioche by taking away the eggs. Because eggs are a key source of water, we increased the amount of milk. We added liquid soy lecithin as a substitute for the lecithin in eggs, which acts as an emulsifier. Since the egg yolks contribute color, the crumb of this and other eggless brioche are paler in hue.



| | | | | |
|---|-----------------------------------|---|--|---|
| TOTAL TIME Active 17 min Inactive 8 h 16 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 |
|---|-----------------------------------|---|--|---|

| INGREDIENTS | WEIGHT | VOLUME | % |
|--|-----------|---------|-------|
| ① Whole milk, cold | 260 g | 1¼ cups | 61.18 |
| Instant dry osmotolerant yeast | 7.5 g | 1¾ tsp | 1.76 |
| ② Bread flour | 425 g | 3 cups | 100 |
| ③ Butter, softened | 225 g | 1 cup | 52.94 |
| ④ Sugar | 65 g | ⅓ cup | 15.29 |
| Fine salt | 10 g | 1¾ tsp | 2.35 |
| ⑤ Liquid soy lecithin* | 6 g | 1⅛ tsp | 1.41 |
| Modified starch glaze or vegetable oil, optional see page 3-268 | as needed | | |
| Yield | ~1.00 kg | | |

| NET CONTENTS | Ingredients | Weight | % |
|---------------------|-------------|--------|---|
| Flour | 425 g | 100 | |
| Water | 269 g | 63.38 | |
| Fat | 191 g | 45.05 | |
| Sugar | 78 g | 18.38 | |
| Salt | 10 g | 2.35 | |
| Yeast | 7.5 g | 1.76 | |
| Liquid soy lecithin | 6 g | 1.41 | |

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

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

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

*If you have only powdered soy lecithin, use 3 g / ½ tsp instead of the liquid lecithin, and add it to the flour.

GENERAL DIRECTIONS

| | | PROCEDURE | NOTES | TIME | | |
|--------------|-----------------------|---|-------------------------|-----------------|--|---------|
| | | | | active/inactive | | |
| MIX | by machine | combine ① in mixer's bowl, and stir to dissolve yeast; add ②, and mix on medium speed to between low and medium gluten development (meanwhile combine ④ in a bowl, and set aside); starting with butter, alternate adding ③ and ④ in 5 total additions while the machine mixes on medium speed; add ⑤, and mix on medium-high speed to full gluten development; place dough on a sheet pan lined with a lightly oiled silicone mat; cover with plastic wrap or a plastic bag; see Machine Mixing options, page 219, and Gluten Development, page 3-89 | | 27–31 min | | |
| BULK FERMENT | | 3 h total; 1 book fold after 1 h; after fold, flatten dough to about 2.5 cm / 1 in thick and as rectangular as possible; cover again, then refrigerate at least 2 h | see Folding, page 3-128 | 5 min / 3 h | | |
| 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 | apply a thin coat of starch glaze or vegetable oil after shaping if desired; see Brioche shaping instructions, pages 218–220 | 1–2 min |
| | shape | loaf | loaf | roll | | 1–5 min |
| FINAL PROOF | 27°C / 80°F 65% RH | 2–3 h | 2–3 h | 2–2½ h | see Final Proofing Methods, page 3-212, and Calling Proof, page 3-220; apply a thin coat of starch glaze after proofing | 2–4 h |
| | 21°C / 70°F | 3–4 h | 3–4 h | 2½–3 h | | |
| BAKE | | see Brioche Baking Times and Temperatures, page 221 | | | 10–45 min | |
| TOTAL TIME | | | | | by machine 17 min / 8 h 16 min | |

If you are using an aluminum or steel pan, lightly and evenly coat the interior surface with cooking spray and then either coat it with bread flour (tap out the excess), or line it with parchment paper or a paper cup made to fit your

specific pan. If your pan is nonstick, we recommend using a light layer of cooking spray but no flour coating or parchment paper.