Brioche

A glossy crust and a tender, buttery crumb, ready to slice for breakfast.



MAKES 2 LOAVES / CHILL OVERNIGHT

Prove 40–60 min · Bake 35–40 min

Ingredients

FOR THE DOUGH

600 g baker's flour
30 g fresh yeast or 10 g dry yeast
75 g caster sugar
10 g sea salt
10 extra-large eggs
50 ml milk
300 g unsalted butter, softened

TO FINISH

A little extra beaten egg, for brushing

At the mixer

1. Mix the dough

Mix flour, yeast, sugar and salt. Whisk eggs with milk. Add gradually and knead with a dough hook.

2. Work in the butter

When the dough pulls away from the bowl, add soft butter a piece at a time. Cover and chill for 8 hours or overnight.

3. Shape and prove

Shape six balls. Place three in each of two greased loaf tins. Cover loosely and leave to puff up, about 40–60 min.

4. Glaze and bake

Brush with beaten egg. Bake at 200°C for 20 min, then at 180°C for 15–20 min. Turn out and cool on a rack.

KOOK'S SECRET

Wait until each piece of butter disappears into the dough before adding the next. The dough should gather around the hook again.

Brioche

The full method

01 **Add the eggs and milk gradually**

Fit a dough hook. Mix the flour, yeast, sugar and salt in the mixer bowl. Whisk the eggs with the milk. With the mixer on low, add the liquid gradually.

02 **Give the dough time to stretch**

Knead until the soft dough starts to pull away from the sides. Add the softened butter in small pieces. After each addition, let the dough take up the butter and gather around the hook again.

03 **Chill overnight, then shape**

Cover and chill for 8 hours or overnight. Grease two loaf tins. Divide the cold dough into six balls and set three side by side, seam down, in each tin.

04 **Prove and brush with egg**

Cover loosely and leave for 40–60 minutes, or longer in a cool kitchen, until the balls look puffed and touch one another. Heat the oven to 200°C. Gently brush the tops with a little beaten egg.

05 **Bake in two stages**

Bake for 20 minutes, then lower the oven to 180°C and bake for another 15–20 minutes, until deep golden and cooked through. Turn the loaves out and let them cool on a wire rack before slicing.

FROM MARK'S KITCHEN / SHAPING COLD DOUGH

Shape the dough straight from the fridge while the butter is firm. If the dough softens and sticks as you work, chill it briefly before shaping the rest.