

## Brioche Loaves

Probably for reasons of taste, brioche has recently undergone a surge of popularity in the U.S. Brioche is one of the most versatile doughs and works equally well in sweet or savory breads.

Two Loaves	Ingredient	One Loaf
8 cups, 1120 g	All-purpose flour, 100%	4 cups, 560 g
1 ½ Tbsp, 14 g	Yeast, 1.3%	¾ Tbsp, 7 g
1 ½ Tbsp, 21 g	Salt, 2%	¾ Tbsp, 11 g
¼ cup, 50 g	Sugar, 4%	2 Tbsp, 25 g
1 ¾ cups, 429 g	Milk, warmed to 105-115 degrees, 38%	¾ cup plus 2 Tbsp, 214 g
8, 384 g	Eggs, large, 34%	4,192 g
1 ½ cups (3 sticks), 338 g	Butter, warmed to room temperature, 30%	¾ cup (1 ½ sticks), 169 g

In a large bowl, stir together the flour, yeast, salt and sugar. Add the warm milk and eggs and stir until the mixture is uniform. Cover and allow the dough to rest for 20 minutes. Stir in the soft butter until smooth then stir vigorously for another 60 seconds. Cover and allow to rise at room temperature for 2 hours then refrigerate until ready to use, OR refrigerate immediately and wait at least 12 hours until using.

### Brioche Nanterre

Spray a 5 by 10 inch loaf pan with nonstick spray then dust with a bit of flour. For each loaf, divide the dough into 5 equal pieces and form each into a ball. Place the balls in a staggered pattern in the loaf pan and cover loosely with plastic wrap. Allow to rise for 45 minutes at room temperature or overnight in the refrigerator prior to baking. Preheat the oven to 450 degrees then bake for 45 minutes at 400 degrees. Remove to a wire rack to cool.

### Brioche Parisienne

Spray a 5 by 10 inch loaf pan with nonstick spray then dust with a bit of flour. For each loaf, divide the dough into 5 equal pieces and form each into a cylinder the width of the loaf pan. Place the cylinders side by side perpendicular to the long side of the loaf pan. Cover loosely with plastic wrap and allow to rise for 45 minutes at room temperature or overnight in the refrigerator prior to baking. Preheat the oven to 450 degrees then bake for 45 minutes at 400 degrees. Remove to a wire rack to cool.

**Brioche a tete** (each single loaf batch of dough from above makes two brioche a tete loaves in a 6 inch brioche pan).

Spray two 6 inch brioche molds heavily with nonstick spray then dust lightly with flour. On a floured surface divide each single loaf batch of dough into two equal pieces. From each piece, remove a ball of dough slightly larger than a golf ball. Form a tapered end to each ball so that the piece looks like pointed ice cream cone with a single scoop. Form each larger piece of dough into a ball then punch a hole in the middle and smooth out to form a doughnut shape. Place each doughnut into the mold, being careful to keep the doughnut at an even level all around the pan. Place the tapered end of the small piece of dough into each doughnut. Make sure that each loaf is perfectly symmetric and adjust the dough as needed.

(Any slight asymmetry at this point will be magnified greatly later by oven spring). Cover loosely with plastic wrap and allow to rise at room temperature for 45 minutes while preheating the oven.

Preheat the oven to 450 degrees, then brush each loaf with a mixture of beaten egg and 2 Tbsp milk. Place in the oven and turn down to 400 degrees. Bake for 40-45 minutes until tops are golden brown.

### **Brioche au Fromage**

Cut 4 oz Swiss or Gruyere cheese into ½ inch cubes and stir into the dough just after stirring in the butter. Form and bake as a Nanterre or Parisian brioche loaf (see above).

### **Brioche aux Raisins**

Boil 2 cups (two loaves) or 1 cup (1 loaf) water then add 1 ½ cups (two loaves) or ¾ cup (one loaf) raisins and allow to sit for 10 minutes then drain. Stir into the brioche dough just after stirring in the butter. Form and bake as a Nanterre or Parisian brioche loaf (see above).

### **Over the Top Brioche**

Stir 1 ½ cups (two loaves) or ¾ cup (one loaf) chocolate chips, peanut butter chips, or M & M's into the dough just after stirring in the butter. Form and bake as a Nanterre or Parisian loaf (see above)

### **Brioche Tarte Sucree**

Ingredient	Amount for 2 ten inch tarts
Crème fraiche	<b>1 cup</b>
Fresh fruit	<b>About 1 cup</b>
Sugar	<b>2/3 cup</b>
Cold butter, cut into 3/8 inch cubes	<b>4 Tbsp</b>

Divide a one-loaf batch of dough in half then on a lightly floured surface roll each half out into a 9-10 inch circle. Place the circles on a large baking sheet lined with parchment. Cover the dough circles loosely with plastic wrap then allow to rise at room temperature for about 30 minutes while preheating the oven to 425 degrees.

Just prior to baking, use your fingers to make dimples in the surface of each tart. Spread the crème fraiche over each tart, stopping ½ inch or so short of the edge. Place fresh fruit on the crème fraiche if desired. Next sprinkle the sugar over the crème fraiche and fruit then scatter the chunks of butter over the topping. Place in the oven and bake 15-17 minutes, rotating halfway through baking. Remove to a wire rack to cool.