

## Brioche Pastry Dough

Double Batch	Ingredient	Single Batch
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 cup, 429 g	Milk, warmed to 105-115 degrees, 38%	¾ cup plus 2 Tbsp, 214 g
8, 384 g, 34%	Eggs, large, 34 %	4, 192 g
1 ½ cups (3 sticks), 338 g	Butter, warmed to room temperature, 30%	¾ cup (¾ stick), 169 g

In a large bowl, stir together the flour, yeast, salt and sugar with a large spoon. Add the warm milk and eggs and stir until the mixture is uniform. Allow the dough to rest for 20 minutes. Stir in the soft butter until smooth then stir vigorously for another 60 seconds. Cover and place in a draft free area 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.