

PLAITED BRIOCHE



Preparation : 20 min - **Resting :** 1 hr - **Cooking :** 20 min - **Equipment :** -

Ingredients : 1 loaf

- 1 sachet easy blend yeast (7g) - 20 g unsalted butter, diced - 4 g salt - 125 ml milk - 40 g caster sugar - 250 g bread flour - 1 egg, beaten

1. Put all of the ingredients except the egg into the metal bowl. Start the BREAD/BRIOCHE programme. If the ingredients are not well combined, scrape down the wall of the bowl with a spatula* and restart the programme by pressing Auto.

2. Place the dough (it should be sticky) in a floured bowl. Cover with a damp cloth and set aside to rise for 30 minutes.

3. Preheat the oven to 60 °C (50 °C fan, gas mark 1¼). Place the dough on a floured work surface, divide into 3 equal portions and roll using your fingertips to form 3 long ropes of dough. If it starts to stick, dust with flour from time to time. Lay the ropes parallel, pinch one end to hold them together and loosely plait; pinch the other end. Place in a buttered loaf tin; set aside to rise in the oven for 30 minutes.

4. Remove the brioche from the oven and increase the temperature to 180 °C (170 °C fan, gas mark 4). Brush the top with the beaten egg, so it will be shiny and golden when baked. Bake for 20 minutes. If the brioche colours too quickly, cover with aluminium foil.

5. Cool slightly before turning out; serve warm.



Cook Expert ■

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