Brioches

Recipe by V-ZUG Ltd.

Preparation	30 Mins
Resting time	13 Hrs
Cooking time	40 Mins
Piece	12
Appliance	CombiSteamer V6000 45 from 2021

These small brioches with a 'head' on the top combine a soft, buttery dough with a delicate aroma. With their golden brown top and fluffy texture, they make an excellent choice for a delicious breakfast.

Dough

500 g white flour

50 g sugar

2 tsp salt (about 14 g)

½ cube of yeast (about 20 g), crumbled

75 ml milk

4 eggs

200 g butter, chopped into cubes

Shaping

1 egg yolk

1 tbsp milk

Dough

Combine the flour, sugar and salt in the food processor bowl. Mix in the yeast. Add the milk and eggs and knead with the dough hook for about 10 minutes to form a soft, smooth dough. Continuing to knead, slowly add the butter, waiting until each piece is fully incorporated before adding the next. Continue to knead until the dough is soft and very smooth and pulls away from the side of the bowl. Wrap the dough loosely in cling film and leave to rise for about 12 hours or overnight in the refrigerator.

Shaping

Divide the dough into 12 portions. Pull a small piece off each portion, roll it into a small ball and roll the remaining piece into a big ball. Make a hole on top of each big ball with your finger or the floured handle of a wooden spoon, place in the prepared moulds and brush with a little of the egg yolk and milk mixture. Gently shape the small balls into wedges, push them, wedge facing down, into the hole on top of the big balls and brush with a little of the egg yolk and milk mixture. Put the moulds on a baking tray in the cooking space and proof at 32 °C for about 30 minutes using the professional baking proofing mode. Take out the brioches and preheat the cooking space to 160 °C using the professional baking glazed mode. Brush the brioches again with the egg yolk and milk mixture, put into the preheated cooking space and bake for about 25 minutes.

Professional baking proofing 32 °C for 30 Mins

(Pre-)heat cooking space to 160 °C with Professional baking glazed

Put the pastry in

Professional baking glazed 160 °C for 25 Mins

Accessories

12 brioche moulds about 10 cm in diameter, greased

Wire shelf

Additional information

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