



Basic Brioche Dough

Servings: 1 loaf

Prep Time: 20min

Cook Time: 30min + rising time

Ingredients

- 250g flour, sieved
- 125g butter, cut into cubes
- 2 tsp castor sugar
- Pinch of salt
- 1 sachet (or 10g) instant dry yeast
- 3 eggs
- 2 to 3 tsp sugar

Directions

1. Butter a 900g loaf tin or brioche mould. Put the flour and butter into a food processor and, using a plastic blade, whizz until the mixture forms breadcrumbs.
2. Add the sugar, salt, yeast and eggs and knead it in the food processor for 2 minutes. Turn out on to a lightly floured surface and knead briefly to form a ball. Put the dough into an oiled bowl and cover with cling wrap. Leave in a warm place for about 1 hour, until it doubles in size.
3. Knock the dough down, shape it into a ball and put it into the prepared tin. Sprinkle with the sugar.
4. Cover loosely with an oiled plastic bag and leave to rise for about 1 hour, until it doubles in size.
5. Heat the oven to 200°C. Remove the plastic bag. Bake the brioche for 20 to 25 minutes, until golden brown and the base of the loaf sounds hollow when tapped. Cover with a damp tea towel to keep the crust soft. Cut into wedges and serve.