



## EASY BRIOCHE (TM6, TM5, TM31)

⏱ 20 min. ⌚ 1 hrs. 50 min. 🌿 easy 🍴 12 portions

### INGREDIENTS

80 g unsalted butter, softened, plus extra for greasing  
30 g white sugar  
330 g milk  
3 tsp dried instant yeast  
650 g baker's flour, plus extra for dusting  
1 egg  
1 tsp salt

### USEFUL ITEMS

loaf tin (25 x 9 x 11 cm), baking paper, silicone bread mat, kitchen towel, large bowl, pastry brush

### THERMOMIX PARTS

measuring cup

### KITCHEN EQUIPMENTS

oven

### Preparation

1. Grease and line a loaf tin (25 x 9 x 11 cm) with baking paper and set aside (see Tips).
2. Place sugar, milk and yeast into mixing bowl and heat **2 min/37°C/speed 1**.
3. Add butter, flour, egg and salt and mix **10 sec/speed 7**, then knead **Dough 3 min**.
4. Transfer dough onto a silicone bread mat or a lightly floured work surface and shape into a ball. Place dough into a large bowl, cover with a kitchen towel and prove in a warm place for 30 minutes.
5. Preheat oven to 200°C. Place dough into prepared tin or shape as desired. Cover and allow dough to prove in a warm place for 30 minutes.
6. Glaze bread with an egg wash (optional - see Tips) and bake for 25-30 minutes (200°C) or until golden brown. Serve warm or allow to cool completely before slicing and serving.

### TIPS

- Instead of using a loaf tin, you can shape dough into a scroll, cob, plait, wreath or free form loaf. Bake on a lined baking tray as per recipe.
- To make an egg wash, whisk 1 egg with 1-2 teaspoons milk.

### VARIATION

- **Sweet brioche:** increase sugar to 130 g and divide dough into 12 equal pieces. Shape portions into buns, then place onto prepared baking tray and bake for 20 minutes (200°C).