



SMOKED SALMON BRIOCHE WITH CRÈME FRAÎCHE AND DILL

🕒 20 min. 🕒 2 hrs. 40 min. 🍴 8 slices

TM5/TM6/TM31

INGREDIENTS

oil, to grease
325 g baker's flour, plus extra to dust
1 tsp sea salt
40 g unsalted butter, plus extra to grease
175 g milk
15 g caster sugar
1½ tsp dried instant yeast
2 eggs; 1 of which lightly beaten to glaze
100 g crème fraîche
2 sprigs fresh dill, leaves only, torn into pieces
200 g smoked salmon (approx. 6-8 slices)
ground black pepper, to season

USEFUL ITEMS

silicone bread mat (ThermoMat) or plastic wrap, bread tin (26.5 x 11 x 10.5 cm), rolling pin, pastry brush

In the beginning, when we were developing our starter recipes, bread, and especially sourdough, was a challenge for us as the flour is different here. I knew New Norcia bakery was the best bakery in Perth at the time, so I reached out to Kingsley Sullivan for advice. He taught us about strong baker's flour and so many other skills. The quality of our bread making increased exponentially thanks to him. This brioche is based on his recipe. Try serving it for brunch with poached eggs and some wilted spinach.

1. Grease a large bowl with oil and set aside.
2. Place flour, salt and butter into mixing bowl and mix **5 sec/speed 4**. Place in a separate bowl and set aside.
3. Place milk, sugar and yeast into mixing bowl and heat **2 min/37°C/speed 2**.
4. Add 1 of the eggs and the reserved flour mixture and mix **20 sec/speed 4**, then knead **Dough** 🕒/10 min. Place in prepared greased bowl, cover tightly with a silicone bread mat (ThermoMat) or plastic wrap and set aside in a warm place to prove for 1 hour or until doubled in size.
5. Grease a bread tin (26.5 x 11 x 10.5 cm) with butter and set aside.
6. Place dough on ThermoMat or lightly floured work surface. Gently knock back, then roll out to a rectangle (approx. 30 x 40 cm).
7. Spread crème fraîche evenly over dough and sprinkle with fresh dill. Cover with slices of smoked salmon and season generously with black pepper. Starting at the shorter edge of the dough, roll into a tight log shape. Fold in the edges then place seam-side down into the prepared tin. Set tin aside in a warm place and leave to prove a second time (approx. 40 min), until doubled in size.
8. Preheat oven to 200°C. Brush loaf with lightly beaten egg and bake for 30 minutes (200°C) or until cooked through and golden brown (see Tips).

TIP

- The brioche is cooked when it sounds hollow when tapped underneath.