

# Brioche Ekme?i

Learn to make authentic French brioche bread at home. Rich, buttery, and perfectly fluffy with step-by-step instructions and expert tips.

24h	45 min	24h 45min	8	Hard
HAZIRLIK	PI?IRME	TOPLAM	PORSIYON	ZORLUK

Brioche Ekme?i

## Malzemeler

- 500 g flour
- 2 tbsp granulated sugar
- 1 cup water
- 1 tbsp yeast
- 100 ml milk
- 4 egg
- 200 g butter
- 2 tsp sea salt

## Yap?l???

- 1 Activate the yeast**

Heat 100ml milk to lukewarm (38°C/100°F). Dissolve 2 tablespoons sugar in the warm milk, then sprinkle in the yeast. Let stand for 10-15 minutes until foamy and bubbly.
- 2 Mix the dough**

Combine 500g flour and 2 teaspoons salt in a large mixing bowl. Add the foamy yeast mixture and 3 eggs. Mix with a wooden spoon until a rough dough forms.
- 3 Knead the dough**

Knead the dough by hand on a lightly floured surface for 10-12 minutes until smooth and elastic. The dough should spring back when pressed with your finger.
- 4 Add the butter**

Gradually work 200g softened butter into the dough, kneading until fully incorporated. The dough will be sticky at first but will become smooth and glossy after 8-10 minutes of kneading.
- 5 First rise**

Place dough in a greased bowl and cover with damp cloth. Let rise in a warm place for 1-2 hours until doubled in size.
- 6 Punch down the dough**

Punch down the dough and knead briefly. Cover and refrigerate for at least 4 hours or overnight until firm and easy to handle.
- 7 Shape the brioche**

Divide chilled dough into 8 equal pieces. Roll each piece into a ball and arrange in a greased 23cm round cake pan or loaf pan.

## 8 Final rise

Beat the remaining 1 egg and brush over the dough balls. Cover with damp cloth and let rise for 45-60 minutes until puffy and touching each other.

## 9 Bake

Preheat oven to 175°C (350°F). Brush brioche again with beaten egg for a glossy finish.

10 Bake for 30-35 minutes until deep golden brown and internal temperature reaches 88°C (190°F). Cool in pan for 10 minutes before turning out onto wire rack.

## ?puçlar?

Use room temperature eggs and slightly warm milk to help the dough come together more easily and activate the yeast effectively.

The butter should be soft but not melted - it should give slightly to pressure but maintain its shape for proper incorporation.

Don't rush the butter incorporation process. Add it gradually while mixing, allowing each addition to be fully absorbed before adding more.

The dough will be very sticky initially - this is normal. Resist adding too much flour, as this will make the brioche heavy.

A properly developed brioche dough should pass the windowpane test - you should be able to stretch a small piece thin enough to see light through it.

For the best flavor development, allow the dough to rise slowly in the refrigerator overnight after the initial mixing.

Brush with egg wash twice - once before the final rise and again just before baking for the most beautiful golden color.

Brioche is done when it sounds hollow when tapped on the bottom and reaches an internal temperature of 190°F (88°C).