

Brioche

Sponge:

Bread flour	2.25 oz
Yeast	2 tsp
Whole milk, warm	4 oz

Directions:

1. Mix all ingredients together and allow to rest in a warm place until bubbles form on top. It will look like a wet dish sponge©
2. Do this step first before moving onto final dough. This has to be 100% fermented and bubbly before moving on.

Final Dough:

Bread flour	13.75 oz
Eggs, beaten	5 ea
Sugar	1 oz
Unsalted butter, soft	8 oz
Salt	1 ¼ tsp

Directions:

1. Make sure sponge is ready!
2. Once sponge is ready, combine all ingredients from final dough with the sponge. Knead until elastic dough forms.
3. Proof the bread until double in size (it will take a little bit longer because of the fat)
4. Portion into desired size (1#, 2 oz rolls, etc)
5. Allow to double in size again (it will take longer than normal because of the fat)
6. Egg wash the dough before baking
7. Bake at 350F....depending on size you portioned will determine time baked. Rolls will take about 12-15 minutes; 1# loaf will take about 30 min or more
8. Internal temp should be 180F