

# Brioche Dough

Recipe by Joanne Chang of Flour Bakery

## Ingredients

2 ½ cups (350 grams) all-purpose flour, plus more if needed

2 ¼ cups (340 grams) bread flour

1/3 cup plus 1 tablespoon (82 grams) sugar

1 tablespoon kosher salt

½ cup cold water

6 eggs

1 ½ packages (3 ¼ teaspoons) active dry yeast

2 ¾ sticks (310 grams) unsalted butter, at room temperature, cut into 10-12 pieces

## Directions

Using a stand mixer fitted with the dough hook, combine the all-purpose flour, bread flour, yeast, sugar, salt, water and 5 of the eggs. Beat on low speed for 3-4 minutes or until all of the ingredients are combined. Stop the mixer, as needed, to scrape the sides and bottom of the bowl to make sure the flour is incorporated into the wet ingredients. Once the dough has come together, beat on low for another 3-4 minutes. The dough will be very stiff and dry at this point.

With the mixer still on low, add the butter, 1 piece at a time, mixing after each addition until it disappears into the dough. Continue mixing on low for 10 minutes, stopping the mixer occasionally to scrape the bowl.

Once the butter is completely incorporated, turn up the speed to medium and beat until the dough becomes sticky, soft and somewhat shiny, another 15 minutes. It will look shaggy at the start and eventually become smooth and silky. Turn the speed to medium-high and beat for about 1 minute. You should hear the dough slapping the sides of the bowl. Test the dough by pulling at it; it should stretch a bit and have a little give. If it seems too loose and wet, add a few tablespoons of flour and mix until it comes together. If it breaks off into pieces, continue to mix for another 2-3 minutes or until it develops and is stringier and stretches. It is ready when you can gather it and pick it up in 1 piece.

Put the dough in a large bowl or plastic container and cover it with plastic wrap, pressing the wrap directly onto the surface of the dough. Let the dough proof in the refrigerator for at least 6 hours or up to overnight. At this point you can freeze the dough in an airtight container for up to 1 week.

Continue and use dough as directed in recipes.