

Brioche Bread

Learn to make authentic French brioche bread with our step-by-step guide. Rich, buttery, and perfectly fluffy homemade brioche recipe.

24h

PREP

45 min

COOK

24h 45min

TOTAL

8

SERVINGS

Hard

DIFFICULTY

Ingredients

- 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

Instructions

1 Activate the yeast

Combine 2 tablespoons active dry yeast with 1 cup warm water (40-43°C/105-110°F) in a small bowl. Stir gently and let stand for 10-15 minutes until foamy and doubled in volume.

2 Make the dough base

Combine 500g bread flour, 1 tablespoon sugar, and 2 teaspoons salt in the bowl of a stand mixer fitted with dough hook. Add 100ml warm milk and the activated yeast mixture. Mix on low speed for 2-3 minutes until a shaggy dough forms.

3 Increase mixer speed to medium and knead for 8-10 minutes until the dough becomes smooth and elastic, pulling away from the sides of the bowl but remaining slightly sticky.

4 Incorporate the butter

Reduce mixer speed to medium-low. Add 200g softened butter one piece at a time, allowing each addition to

fully incorporate before adding the next, about 10 minutes total.

5 Beat 4 eggs lightly in a small bowl. Gradually add the beaten eggs to the dough while mixing on medium-low speed. Continue kneading for 5-7 minutes until the dough is smooth, glossy, and pulls cleanly away from the bowl.

6 **First rise**

Transfer dough to a greased large bowl and cover tightly with plastic wrap. Let rise at room temperature for 1-2 hours until doubled in size, then refrigerate overnight for best flavor development.

7 **Shape the brioche**

Turn chilled dough onto a lightly floured surface and divide into 4 equal portions. Roll each portion into a 38-50cm (15-20 inch) rope of even thickness.

8 Arrange the 4 ropes vertically and pinch the tops together firmly. Braid by alternating outer strands over the center ones, working from top to bottom. Tuck the ends under and place on a parchment-lined baking sheet.

9 **Final proof**

Cover the shaped brioche with a damp kitchen towel and let rise in a warm place for 45-60 minutes until puffy and increased in size by about 50%.

10 **Bake**

Preheat oven to 175°C (350°F). Beat 1 egg and brush over the entire surface of the brioche. Bake for 30-35 minutes until deep golden brown and the internal temperature reaches 88°C (190°F). Cool completely on a wire rack before slicing.

Tips

Use room temperature eggs and slightly softened butter for easier incorporation. Cold ingredients can cause the dough to seize and become difficult to mix properly.

A stand mixer with a dough hook is essential for proper gluten development. Hand mixing brioche dough is extremely difficult and rarely produces optimal results.

Don't rush the butter incorporation - add it gradually while the mixer runs, allowing each addition to fully integrate before adding more. This prevents the dough from breaking.

The dough should be slightly sticky but smooth when properly mixed. If it's too dry, add milk one tablespoon at a time. If too wet, add flour sparingly.

For the best flavor, allow the dough to ferment overnight in the refrigerator. The slow, cold fermentation develops complex flavors and makes the dough easier to handle.

Brush with egg wash just before baking for that signature golden, glossy crust. For extra richness, use egg yolk mixed with a tablespoon of cream.

Bake until the internal temperature reaches 190°F for perfectly cooked brioche that's golden outside and fully set inside.

Let the brioche cool completely before slicing to prevent the crumb from becoming gummy. The texture continues to develop as it cools.