

Brioche Loaf

This a gorgeous, soft loaf with enriched dough. This is a simple recipe but needs a little patience as we need to let the dough rest. You can then use this recipe to make the bread for your [french toast](#).

Ingredients

470g strong white flour (bread flour)
2 tsp salt
3 tbsp caster sugar
8g dried fast-action yeast
4 large eggs
100ml whole milk, warmed
175g unsalted softened butter
1 egg for the egg wash

Method

- Add the flour, salt, caster sugar, and dried fast-action yeast to a large bowl.
- In a small bowl, add 4 eggs and whisk. Add this to the flour mix and whisk with a fork.
- Transfer this to a free-standing electric mixer with the dough hook attachment. Once the dough starts to come together, add the milk slowly. Continue to beat for 8 minutes.
- Reduce the speed and slowly add the butter. Beat for 5 minutes.
- Lightly grease a clean bowl in butter. Transfer the dough to the bowl, cover, and let it rest in a warm-ish area for 2 hours. Then, place in the fridge for 1 hour.
- Lightly grease a loaf tin with butter.
- Lightly dust a clean countertop with flour. Transfer the dough to your countertop and divide the dough into 7 equal

portions.

- Take one portion at a time and fold the corners in and roll it to form a smooth dough ball.
- Add each dough ball to the loaf tin, placing them side-by-side. Cover with a clean tea towel and let it rest for 30 minutes.
- Preheat the oven to 160°C / 140°C with a fan.
- Brush a little bit of whisked egg onto the dough. Place it in the oven and bake for 35 minutes.
- Remove from the oven and let it rest in the tin for 15 minutes before serving!