

## **Brioche**

*makes 12 rolls (60g each)*

345g Bread Flour  
8g Kosher Salt  
49g Granulated Sugar  
13g Fresh Yeast  
90g Eggs  
118g Whole Milk  
100g Butter

Combine first three ingredients with dough hook and begin mixing on speed 1

Add fresh yeast and continue mixing

Add Egg and Milk

Add Butter

Mix on speed 1 for 5 minutes

Mix on Speed 3 for 9 minutes

Roll Each piece into rolls

Place on pans close together and place 1/2" apart

Preheat rotating oven to 400F

Load the oven with pans of brioche

Reduce heat to 350F

Bake for 20 minutes

this step may be necessary reduce heat to 300F

Bake for 10 minutes

Internal temperature should be 90C

## Challah

*makes 1 loaf*

6g Instant Dry Yeast  
30ml Water, *warm*  
30g Honey  
105ml Water  
60g Unsalted Butter, *melted*  
2ea Eggs  
420g Bread Flour  
9g Kosher Salt  
A.N. Egg Wash  
A.N. Sesame *or* Poppy Seeds

- 1 Dissolve the yeast in the warm water. Stir in the honey.
- 2 Place the temperature-controlled water, butter, eggs, 8 ounces (240 grams) of the flour and the salt in the bowl of a mixer fitted with a dough hook. Add the yeast mixture. Stir until smooth.
- 3 Add the remaining flour. Knead the dough on medium speed until smooth, elastic and fully developed, approximately 5 minutes.
- 4 Place the dough in a lightly greased bowl, cover and ferment until doubled, approximately 1–1½ hours.
- 5 Fold the dough and divide into eight equal portions approximately 6 ounces (180 grams) each. Form the dough into two four-strand braided loaves (see page 242). Place the loaves on a parchment paper-lined sheet pan.
- 6 Brush the loaves with egg wash and sprinkle with sesame or poppy seeds. Proof until doubled, approximately 45 minutes.
- 7 Bake at 350°F (180°C) until the loaves are golden brown and sound hollow when thumped, approximately 40 minutes.

## Frangipane

*makes ½ lb (250g)*

120g Almond Paste  
15g Granulated Sugar  
55g Unsalted Butter, *softened*  
1ea Egg  
4ml Vanilla Extract  
13g Cake Flour

1 In the bowl of a mixer fitted with the paddle attachment, blend the almond paste and sugar on low speed until lump-free, with a sandy texture.

2 Gradually add the butter in small amounts, waiting for each addition of butter to be incorporated before adding more.

3 Add in the eggs one at a time, waiting for each to be fully incorporated before adding the next one. Scrape down the bowl between each addition. Mix on medium speed 5 minutes or until the mixture is light and airy. Stir in the vanilla, then add the flour, blending until the mixture is smooth and pipeable.

4 Fill pastries with the mixture before baking.