



## INGREDIENTS

$\frac{3}{4}$  cup of milk

1 TBSP of granulated sugar

2  $\frac{1}{4}$  TSP of active dry yeast

1 cup of sifted AP flour

6 eggs

2  $\frac{1}{2}$  TSP of kosher salt

5 cups of sifted AP flour

5 TBSP of granulated sugar

1  $\frac{1}{4}$  cup of unsalted butter that is at room temperature

Egg wash= 1 scrambled egg and 1 TBSP of milk



## ***BRIOCHE BREAD***

By Caterina Romano's kitchen

## DIRECTIONS

1. Heat the milk to 110 DF.
2. To the milk add the sugar and the yeast.
3. Add the milk mixture to the flour. Mix well, cover and set aside in a warm place allowing the yeast to rise for 45 minutes
4. In a bowl of a stand mixer fitted with a hook attachment, add the yeast and the eggs one at a time.
5. Add the salt & continue mixing for a couple of minutes.
6. Add the 5 TBSP of sugar and 5 cups of sifted flour one tablespoon at a time.
7. Add the butter. When the dough starts to gather around the hook, it is ready.
8. Transfer the dough to a large bowl, plastic wrap it and allow it to rest in a warm place for 1  $\frac{1}{2}$  hours.
9. Divide the dough into half. With the first half make 3 logs about 9  $\frac{1}{2}$ " long. Connect the 3 logs together by forming them into a braid. Tuck both ends under the bread and place it in a loaf pan. Place in a warm place and allow the dough to rise for 1 more hour.
10. With the other dough, form into a thick rope and divide it into 8 portions. Form each piece into a ball and place them into another loaf pan. Place in a warm place and allow the dough to rise for 1 hour.
11. Preheat the oven to 375 DF.
12. Coat the top of the breads with the egg was.
13. Bake for 35 minutes. Cover the top of the pan with foil paper for the first 10 minutes. Remove the foil paper.
14. Cool, cut a piece and serve.

**ENJOY THE BRIOCHE BREAD**