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BRIOCHE DOUGH

Makes 4 pounds, enough for 2 loaves

Ingredients:

2 cups high-fat European-style butter

5 $\frac{3}{4}$ cups plus rounded 1 Tbsp all-purpose flour

$\frac{3}{4}$ cup granulated sugar

9 eggs

$\frac{1}{4}$ cup plus 1 Tbsp whole milk

2 teaspoons fine sea salt

2 teaspoons instant yeast

Directions:

Take the butter out of the refrigerator 30 minutes before you plan to use it. Cut the butter into $\frac{1}{2}$ -inch cubes and set aside. Measure the flour and sugar separately and place in the refrigerator to chill for 30 minutes.

Using a stand mixer fitted with the dough hook, combine the eggs and milk and mix on the lowest speed just to blend. Add the flour, salt and yeast. Mix on the lowest speed for 2 minutes to incorporate the ingredients. Stop and scrape down the bowl. Increase the speed to high and mix for another 2 minutes.

With the mixer still on high, rain in the granulated sugar slowly and evenly. Let the sugar become incorporated before adding more — this should take at least 5 minutes and up to 7 minutes. The dough will start to come off the hook at this point and get a little softer as the sugar is incorporated.

Turn off the mixer. Add the butter all at once. Mix for 10 minutes on high speed to fully incorporate the butter. Stop and scrape down the bowl once or twice during the process. The dough will form a mass around the dough hook and pull away from the sides of the bowl with a slight thwacking sound. The dough is done when it is glossy and smooth and moist but not sticky.

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To confirm that the dough is properly mixed, perform the “windowpane” test: Take a small amount of dough, grasp it between your thumbs and forefingers, and carefully stretch it until it is thin and nearly transparent. It shouldn't break. If it does, return it to the mixer and mix for another 2 minutes and test again.

Coat a large bowl with cooking spray. Place the dough in the bowl and roll it around to coat with the oil. Cover with plastic wrap. Let rise in a warm place (between 75 and 85 degrees) for 30 minutes.

Lightly dust your work surface with flour. Place the dough on it and gently fold the dough into thirds, as if you were folding a letter. Turn it 90 degrees and fold it the same way again. Return dough to bowl, cover and let rise another 30 minutes, until doubled in size.

Transfer the dough to a large bowl coated with cooking spray. Add the dough, rolling to coat, cover with a clean kitchen towel and refrigerate for 12 hours. After chilling, your brioche dough will be ready to use for recipes that call for it.

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