

Laminated Brioche



Phil Mielles

N° 1538

Other applications:

Confectionery, bakery and biscuits

INGREDIENTS

Flour T55: 705 g	Sugar: 180 g
Flour T45: 705 g	Salt: 30 g
Yeast: 75 g	Butter: 150 g
Milk: 550 g	Butter for laminating: 900 g
Eggs: 300 g	Phil Mielles: 190 g

- ◇ Place all the ingredients, except the laminating butter. Knead until the dough is smooth, elastic and well developed, following the same process as for a traditional brioche. Cover and refrigerate for at least 2 hours, or preferably overnight.
- ◇ Roll out the chilled dough and enclose the laminating butter. Roll and fold the dough, giving it one double fold followed by one single fold. Keep the dough cool throughout the process to ensure clean, distinct layers.
- ◇ Roll the laminated dough out to a thickness of 7 mm. Cut into strips measuring 64 x 5 cm. For an extra touch of indulgence: brush the surface of the dough with melted butter and sprinkle generously with sugar before cutting the strips.
- ◇ Fold each strip back and forth in an accordion-like pattern, creating a series of soft, even pleats. Carefully transfer the folded dough into the moulds, allowing enough room for the brioche to expand during proofing.
- ◇ Leave the brioche to proof at 26°C for 1½ to 2 hours, or until visibly risen, light and airy.
- ◇ Bake in a preheated oven at 160°C for 30-40 minutes, until the brioche is beautifully golden and the layers are cooked through. Allow to cool slightly before unmoulding.