**OIL BRIOCHÉ**

This recipe uses oil to provide the fat content traditionally supplied by butter. While many types of oil can be used, we opt for oils such as olive and hazelnut that add flavor to the bread. Using oil also results in a more open, tender crumb. To compensate for the loss of structural support that butter provides, we add vital wheat gluten and ascorbic acid to strengthen the dough.

### TOTAL TIME

- **Active** 26 min
- **Inactive** 7 h 16 min

### DDT

28–29°C / 82–85°F

### DIFFICULTY

Advanced: mixing, shaping, dough handling

### OVENS

- *Convection*
- *Combi*
- Home
- Deck

### YIELD / SHAPES

- 1 lg loaf
- 2 med loaves
- 10 buns

### INGREDIENTS

#### For the Poolish

- **Bread flour** 65 g / ½ cup 100
- **Water** 65 g / ½ cup 100
- **Instant dry osmotolerant yeast** 0.65 g / 1 tsp 1

#### For the Dough

1. **Whole milk, cold** 80 g / ½ cup 24.62
2. **Bread flour** 325 g / 2½ cups 100
3. **Eggs, cold** 150 g / 3 ea 46.15
4. **Poolish** 130 g / all from above 40
5. **Liquid levain, mature** see page 3·54 100 g / ½ cup + 1 Tbsp 30.77
6. **Honey** 50 g / 2 Tbsp + 2 tsp 15.38
7. **Fine salt** 12 g / 2 tsp 3.69
8. **Vital wheat gluten** 7 g / 1 Tbsp 2.15
9. **Ascorbic acid** 0.3 g / Ĉ tsp 0.09
10. **Oil** * 150 g / ¾ cup 46.15

#### Egg wash, optional

as needed

#### Yield

~1.00 kg

### NET CONTENTS

- **Ingredients**
  - **Bread flour** 440 g / 98.43
  - **Vital gluten flour** 7 g / 1.57
  - **Water** 308 g / 68.96
  - **Sugar** 45 g / 10.17
  - **Fat** 167 g / 37.33
  - **Ascorbic acid** 0.3 g / 0.07
  - **Salt** 12 g / 2.68
  - **Yeast** 7.65 g / 1.71

For salt, flours, substitutions, and other notes, see pages viii–xi.

*You can use a variety of liquid oils in this recipe. We used pistachio, hazelnut, and olive oil separately to create the three loaves on the next page.

You can use this dough to make a variety of shapes, weights, and sizes; for pan options and their capacities, see page 212.

We use a combination of preferments in this recipe as well as commercial yeast. The poolish reduces final proofing time, and the levain provides the sour flavor notes and some leavening.

When mixing, don’t add too much oil at a time; if the oil is not mixing in, stop pouring and let the dough mix so the oil is incorporated before adding more.

### GENERAL DIRECTIONS

#### TIME

- **active/inactive**
  - **PREP** preferment mix poolish 12 h before using; ferment in an airtight container see Poolish, page 3·20 12 h
  - **MIX** by machine combine ① in mixer’s bowl, and stir to dissolve yeast; add ②, and mix on medium speed to between low and medium gluten development; turn down the speed to low, and add ③ in a steady stream; once oil is incorporated, mix on medium-high speed to full gluten development; place dough on a sheet pan lined with a lightly oiled silicon mat; cover with plastic wrap or a plastic bag; see Machine Mixing options, page 219 27–31 min
  - **BULK FERMENT** 3 h total; 1 book fold after 1 h; after fold, flatten dough to about 2.5 cm / 1 in thick and as rectangular as possible; cover again, then refrigerate at least 2 h; see Folding, page 3·128 5 min / 3 h
  - **DIVIDE/SHAPE** divide lg loaf med loaf bun see How to Divide Your Dough, page 3·136 0–7 min
  - **preshape** rectangle rectangle n/a see Brioche shaping instructions, pages 218–220, and Rolls, page 3·176 0–7 min
  - **shape** rectangle loaf roll 1-7 min
  - **FINAL PROOF** 27°C / 80°F 65% RH 1–2 h 1–2 h 1–2 h see Final Proofing Methods, page 3·212, and Calling Proof, page 3·220 1–3 h
  - **21°C / 70°F** 2–3 h 2–3 h 1½–2 h
  - **BAKE** see Brioche Baking Times and Temperatures, page 221 apply egg wash halfway through the bake if desired; see Egg Wash, page 3·270 10–45 min

- **TOTAL TIME**
  - **by machine** 26 min / 7 h 16 min

Consume within 1 d, or freeze for up to 2 mo.