GLUTEN-FREE BRIOUCHE

The richness of butter and eggs provides gluten-free dough (which is typically dense) with some welcome softness. For this recipe, the hydration level is slightly lower than it would be for a wheat-flour dough. This is to ensure that the dough is easy to work with given that there is no gluten to contribute structure. Many of our tasters did not know this brioche was gluten-free—it’s that good.

INGREDIENTS

<table>
<thead>
<tr>
<th></th>
<th>WEIGHT</th>
<th>VOLUME</th>
<th></th>
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</thead>
<tbody>
<tr>
<td>1</td>
<td>Eggs, room temperature</td>
<td>175 g</td>
<td>3 ea</td>
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<tr>
<td></td>
<td>Whole milk, room temperature</td>
<td>100 g</td>
<td>½ cup</td>
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<tr>
<td></td>
<td>Instant dry osmotolerant yeast</td>
<td>6 g</td>
<td>2 tsp</td>
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<tr>
<td>2</td>
<td>Gluten-free flour blend see page 284</td>
<td>425 g</td>
<td>3 ⅓ cups</td>
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<tr>
<td></td>
<td>Fine salt</td>
<td>12.8 g</td>
<td>2 ⅓ tsp</td>
</tr>
<tr>
<td>3</td>
<td>Butter, softened</td>
<td>225 g</td>
<td>1 cup</td>
</tr>
<tr>
<td>4</td>
<td>Sugar</td>
<td>65 g</td>
<td>½ cup</td>
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<tr>
<td></td>
<td>Vegetable oil</td>
<td>as needed</td>
<td></td>
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<tr>
<td></td>
<td>Yield</td>
<td>~1.00 kg</td>
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</table>

NET CONTENTS

Ingredients | Weight | %
---|--------|---
Flour | 425 g | 100 |
Water | 262 g | 61.65 |
Fat | 202 g | 47.53 |
Sugar | 70 g | 16.47 |
Salt | 12.8 g | 3.01 |
Yeast | 6 g | 1.41 |

GENERAL DIRECTIONS

**PROCEDURE**

**MIX** by machine

combine ① in mixer’s bowl, and stir to combine the yeast; mix on low speed to combine; add ②, and mix on medium speed until homogeneous (the dough will be sticky and wet); starting with butter, alternate adding ③ and ④ in 5 total additions; mix to a firm homogeneous paste

**SHAPE** shape

loaf

**FINAL PROOF** 27 °C / 80 °F 65% RH

2-3 h

21 °C / 70 °F

5-6 h

**BAKE** see Gluten-Free Brioche Baking Times and Temperatures, page 267

TOTAL TIME by machine 1 min / 6 h 55 min

**NOTES**

see Machine Mixing, page 266; prepare baking pans, page 262

with a rubber spatula, push dough into prepared pan, and smooth the top; brush surface with a thin coat of oil

see Final Proofing Methods, page 3-212; keep covered when proofing at room temperature

**TIME** active/inactive 8-10 min 1 min 2-6 h 40-45 min

**Alternatives**

Teff Injera, page 153

Gluten-Free Master, page 265

**Fun Facts**

Gluten-Free Labeling, page 254

Gluten Cross Contamination, page 255

**Related Breads**

Sorghum Injera, page 156

Appam, page 278

Idli, page 282

**Flavors**

Almond-Milk Bread, page 271

Gluten-Free Whole-Grain Bread, page 281

**Techniques**

How to Make Soy Milk, page 261

How to Make Whey Water, page 261

How to Make a Seed-Based Thicker, page 262

**Our Take**

Modernist Nut-Milk Bread, page 276