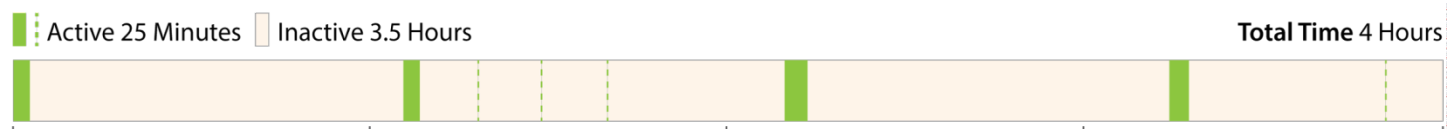


No-Knead Brioche

This brioche is beautiful, delicious, and surprisingly simple to make. No kneading or long and complicated mixing required. It is ready to eat in just a few short hours.

Yield: One loaf.

Timing: Start this bread about 4 hours before serving.



Ingredients	Volume	Grams	Ounces
Milk, cold	½ C + 1 tsp	125	4.4
Instant yeast	1½ tsp	5	0.18
Egg, cold	1 large	50	1.8
Unsalted butter, cold	3½ T	50	1.8
Bread flour	1½ C + 2 T*	250	8.8
Salt, fine	¾ tsp	4.5	0.16
Sugar	2 T	25	0.9
Additional egg, for glaze	1 T	15	0.5

*Measure by dipping the cup into a container of flour, then removing the excess with the flat side of a knife.

Equipment: Brød and Taylor Folding Proofer & Slow Cooker, bread pan 8 x 4" / 20 x 10 cm.

Getting Ready. Set the Proofer to 85 °F / 30 °C and fill half of the water tray with water. Put the cold milk, yeast, egg, and butter into a container and stir, then set the mixture in the Proofer to warm for an hour. Grease the pan with shortening or butter and lightly coat it with flour.

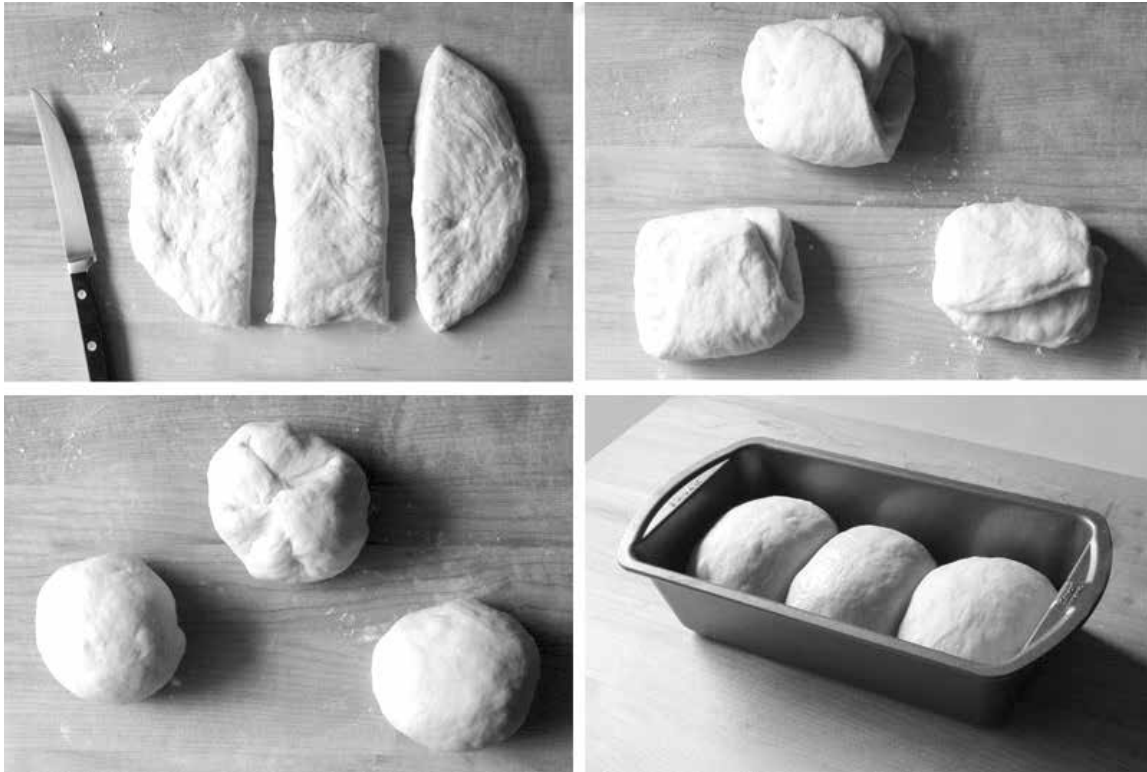
Mixing the Ingredients. Add the flour, sugar, and salt to a mixing bowl and stir to combine. Stir the milk mixture again to disperse the yeast and add it to the dry ingredients. Mix until the dough is uniform, with no dry flour or butter lumps.

Rising and Folding the Dough. Put the dough in the Proofer to rise. During the first 30 minutes that the dough is in the Proofer, give it three folding sessions. To fold, scrape a section of dough from the side of the bowl, lift it, and fold it to the center. Do this eight times for each folding session, rotating the bowl to work all of the dough evenly.

After the three folding sessions, allow the dough to rise undisturbed until it has doubled (reached a volume of about 4 cups / 1 liter) in 30 minutes more. Total rise time for the first rise is 60 minutes.

Shaping the Dough. When the dough has doubled, turn it out onto a lightly floured work surface and deflate it by gently pressing it down and forming a rectangle. With a sharp knife, cut the dough into three pieces (about 5.8 ounces / 165 g each).

Shape each piece into a ball. To do this, gently stretch each side of the piece and fold to the center. After four stretch and folds, the dough should resemble a square. Next, stretch and fold the corners of the dough until a round shape is formed, being careful not to tear the dough. Turn the ball seam side down and allow it to rest while shaping the other two pieces of dough. Arrange the three rounds seam side down in the prepared bread pan.



Proofing the Bread. Place the loaf in the Proofer and allow it to rise for about 1 hour. In most pans, the loaf will rise a little higher than the rim of the pan. The loaf is ready to bake when a finger poked gently into the side of the dough makes an indent that springs back slowly.

Preheating the Oven. While the loaf is proofing, preheat the oven to 350 °F / 175 °C and lightly beat the egg for the glaze.

Baking the Brioche. When the brioche has finished proofing, brush the top with the beaten egg and bake until nicely browned, about 25 minutes. If you are taking the internal temperature, it should read at least 190 °F / 88 °C. Cool in the pan 10 minutes. Loosen the sides of the loaf by running a table knife around the edge of the pan, then unmold the brioche and finish cooling on a rack.

Alternative Shape—Braided Brioche

To make a braided brioche, follow the recipe as written above until it comes time to shape the dough. When the dough has finished its first rise, deflate it by pressing it into a rectangle. With a sharp knife, cut the dough into three long pieces (about 165 g each). Flatten each long piece and roll into a cylinder, pinching the seam to seal. Press the three pieces together at one end, then braid by bringing alternate outside pieces to the center. Press the ends together at the end to seal, then arrange in the pan. Proof, glaze, and bake according to the recipe above.