



Easter brioche bread

Recipe by Clement Pedro

Serves: 6

Cooking: 1hr 30min

Difficulty: Easy

Ingredients :

For the bread:

- ¼ cup warm water
- ¼ cup warm milk
- 3T sugar
- 2 X 10g sachets of yeast
- 330g Cake flour
- 1 ½ t salt
- 3 large free-range eggs
- 170g butter, softened

For the filling:

- 200g dark chocolate chips

For the icing:

- 110g Butter
- 125g Icing sugar
- 1t Vanilla extract
- 2T Milk
- 1T Ground cinnamon

Methods :

For the Brioche:

- Combine the water, milk and sugar until the sugar has dissolved. Add the yeast and place it in a warm area to froth and bubble for about 15 minutes.
- Add the yeast mixture to a mixing bowl or cake mixer with the paddle attached, along with the cake flour and salt. Mix together on a low speed, either using the mixing machine or an electric hand mixer.
- Once combined, after about 2 minutes add the eggs one at a time, combining into the mixture before adding the next egg, continue beating for another 3 minutes then begin adding the butter in 4 stages, each time making sure the butter is well combined before adding the next amount.
- Add the dough to a greased bowl, cover with cling-wrap and place in warm area to rise for 45 minutes or until doubled in size.
- Place the dough on a floured surface and gently begin rolling out to form a rough, rectangle shape. Lightly dust the rolling pin if it does begin to stick to the dough.
- Divide the large rectangle into 2 roughly equal sized rectangles. Spread the filling over one of the rectangles before covering with the remaining one. Using a sharp knife cut into 8 equal sized squares. Place them side-by-side into a greased, bread tin, cut side up.
- Allow to rise for 45 minutes or until almost doubled in size. Place in an oven preheated to 180°C for 35 – 45 minutes, or until a skewer comes out clean. Once just cool enough to handle, remove the loaf and place it on a cooling rack while you spread the brown butter, cinnamon icing over the top.

For the icing:

- Add the butter to a pot over a low to medium heat until it just begins to brown, carefully begin swirling the pot until it reaches a nutty brown colour. Immediately pour into a bowl and set aside. Add the remaining ingredients and whisk well to combine.