

Pepperberry Brioche

Bold type indicates Tuckeroo product, purchase online at www.andrewfielke.com

30g dried Yeast
60g sugar
300ml Lukewarm milk

Mix together, cover with plastic and allow to rest in a warm place.

750g g strong flour
2g salt
6 egg yolks
185g unsalted butter – very soft
2 tsp (6 -7 g) ground Pepperberry

Sieve flour. Add all the ingredients with the milk mixture into a large mixing bowl. Mix on low speed for 5–8 mins to form a smooth dough.

Allow to prove covered for 20 min. in a warm place until doubled in size.

To glaze
2 egg yolks extra beaten with a little milk

Divide dough into 4 quarters. Reserve $\frac{1}{4}$ for the tops. Roll $\frac{3}{4}$ into smooth balls and place into greased brioche tins. Using your thumb, make a depression into the dough and brush with egg wash. Divide the remaining dough into the required number of top “balls” and place on the bases.

Prove again to double the size. Brush with egg wash. Bake @ 180° C for 20 mins.