

Sourdough Brioche

Sweet Stiff Starter:

- 40 g active starter (3 *tblsp*)
- 80 g all-purpose flour ($\frac{2}{3}$ *cup*)
- 40 g water (3 *tblsp*)
- 10 g sugar (2 *tblsp*)

Tangzhong:

- 25 g bread flour (3 *tblsp*)
- 120 g milk ($\frac{1}{2}$ *cup*)

Main Dough:

- 250 g bread flour (2 *cups*)
- 30 g sugar (2 *tblsp*)
- 10 g salt (1 $\frac{1}{2}$ *tsp*)
- 125 g egg (2-3 *eggs*)
- 1 stick butter, softened ($\frac{1}{2}$ *cup*)
- All of the sweet stiff starter
- All of the tangzhong

Egg Wash:

- 1 egg
- 1 *tblsp* water

Directions:

- 1) **Make the sweet stiff starter.** Twelve hours before you plan to mix the dough, mix all ingredients for the sweet stiff starter. Cover and rest at room temperature.
- 2) **Make the tangzhong.** Combine all ingredients for the tangzhong in a small saucepan. Heat over medium-low heat, whisking continuously, until the mixture thickens. Cover tightly with plastic wrap and cool completely before incorporating into the dough. This can be done 12 hours before with the sweet stiff starter and placed in the fridge, or before mixing the dough and cooled in the freezer.
- 3) **Mix the dough.** To the bowl of a stand mixer fitted with a dough hook attachment, combine the sweet stiff starter, tangzhong, bread flour, sugar, salt, and egg. Roughly knead to incorporate the ingredients.
- 4) Add the butter, one tablespoon at a time, until everything is well incorporated.

5) **Knead the dough.**

- **KitchenAid:** Knead on a medium-high speed (*speed 6-8*) until the dough slaps the sides of the bowl and passes a windowpane test (*15-25 minutes*). CAUTION - when the dough is almost finished kneading, the stand mixer will start to “jump.” Take care that it doesn’t “jump” off the counter.
- **Ankarsrum:** Using the dough hook and scraper attachment, knead on a medium speed (*speed 5-6*) 15-20 minutes, until the dough becomes strong enough to climb up the dough hook, push the scraper away from the side of the bowl, and pass a windowpane test.

6) **Bulk Ferment.** Form the dough into a neat round and proof until it increases in volume by about 50% in a proofer set to 75 or 80 F (*3-6 hours*) or double in size at room temperature (*68-72 F*) on the counter (*8-12 hours*).

7) Transfer your dough to the fridge overnight. (*Working with a cold dough is much easier due to the stickiness of this dough. Do not skip the fridge.*)

8) The next morning, butter a loaf pan.

9) **Shape the dough.** Remove the dough from the fridge and divide into eight pieces. Form each piece into a ball and place inside your loaf pan.

10) Cover and proof until the dough reaches the top of the pan (*6-8 hours*).

11) Preheat your oven to 375 F.

12) **Make the egg wash** by whisking one whole egg with one tablespoon of water until smooth. Brush the egg wash all over the top of the loaf.

13) **Bake** for 35 minutes.

14) Cover with aluminum foil (*to prevent the egg wash from burning*) and bake 10 minutes more, or until the internal temperature registers 190 F.

15) **Enjoy!**

16) **How to store:** Store at room temperature in a bread or ziploc bag for three to five days.