Brioche

3 1/4 cups bread flour

2 1/4 teaspoons instant yeast

1 1/2 teaspoons salt

7 eggs

1/2 cup water

1/3 cup sugar

16 Tablespoons butter, melted and cooled

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Whisk together flour, yeast and salt.

Whisk together 6 eggs, water and sugar.

Whisk in melted butter.

Add egg mixture to flour mixture. Stir with wooden spoon.

Cover with plastic wrap and let stand 10 minutes.

Knead dough 8 times. Cover with plastic wrap and let rise 30 minutes.

Repeat kneading and rising - 3 more times.

After 4th set of kneading, cover bowl with plastic wrap and refrigerate 16 hours - 2 days.

Remove dough from frig. Transfer to a floured counter. Divide into 4 pieces.

Pat each dough into a 4" disk.

Fold edges towards center until ball forms.

Flip dough over. Without applying pressure, move hand to form a smooth ball.

Cover balls with plastic wrap and let rest for 5 minutes.

Pat dough balls into 4" disks. Repeat rounding step

Place 2 balls, seam side down, into two greased 8 1/2" x 4 1/2" loaf pans.

Cover loaves with plastic wrap and let rise 1 1/2 -2 hours.

Beat remaining egg with salt and brush over loaves.

Heat baking stone in 350 oven. Place pans on heated stone and bake 35-45 minutes.