

Spiced Orange and Coriander All Butter Brioche



Ingredients

280 g strong white flour
2 eggs, beaten
60 g sugar
60 ml milk
60 g unsalted butter
20 g fresh yeast
Zest of one orange
10 g coriander, finely chopped
2 tsp sea salt
1 pinch nutmeg powder
1 pinch cloves powder

Instructions

- Beat the eggs in a small bowl and zest the orange. Ensure that the butter is at room temperature.
- In a large bowl, combine the flour, eggs, sugar, yeast and milk. Keep mixing till you get a dough.
- Knead to a smooth consistency and then work the butter into the dough.
- Cover the dough and put it in a fridge for 24 hours. This helps strengthen the flavours and helps the bread develop a really good flavour.
- After 24 hours, remove the dough from the oven and divide into 6 evenly sized balls and put into a tray that has been lined with baking paper.
- Cover and leave aside for 4-6 hours until they've doubled in size.
- Preheat the oven to 210C or 410F
- Brush the dough with the leftover eggs to give a beautiful shine.
- Bake for 30 minutes until loaf is golden.