Vanilla brioche

A golden loaf, a tender crumb, and whole-pod vanilla folded into the dough. Make time for the rise.



Reference photograph; not a tested TSARA dish.

Brioche Nanterre (mars 2021)
Benoît Prieur / CC0
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YIELD	PREP / HEAT	ALLOW TOTAL
1 loaf · about 10 slices	35 min / 30-35 min	About 4 h 50 min

INGREDIENTS / 1x BATCH

- **500 g** strong white bread flour
- **60 g** caster sugar
- **8 g** fine salt
- **7 g** instant yeast
- **100 ml** whole milk, lukewarm
- **150 g** beaten egg (about 3 medium eggs, without shells)
- **150 g** unsalted butter, softened and diced
- **1** whole vanilla pod
- **1** egg yolk, for the glaze
- **15 ml** milk, for the glaze

Equipment
Stand mixer with dough hook, 23 x 13 cm loaf tin, scales and oven.

Allergens
Wheat (gluten), milk, eggs.

Rest / chill
About 3 h rising + 40 min cooling

METHOD

01. Prepare the vanilla. Split the pod lengthways and scrape out the seeds. Stir the seeds into the lukewarm milk. This recipe uses the seeds; set the empty pod aside.

02. Build the dough. Put the flour, sugar, salt and instant yeast in the mixer bowl, keeping the salt and yeast apart at first. Add the vanilla milk and weighed beaten egg. Mix slowly, then knead for 8-10 minutes until the dough begins to stretch.

03. Work in the butter. Add the soft butter a few pieces at a time, kneading between additions. Continue for about 8-10 minutes until the dough is smooth, elastic and slightly tacky. Avoid adding extra flour just to make it feel dry.

04. Give it time. Cover and leave in a warm, draught-free place for about 1.5-2 hours, until roughly doubled. Timing depends on room temperature; use the dough's volume as your guide.

05. Shape and rise again. Gently press out the large air bubbles. Divide into six balls and place in the buttered loaf tin. Cover and allow about 1 hour, until visibly puffy. Mix the glaze yolk and milk.

06. Bake and cool. Heat a conventional oven to 180°C (160°C fan). Brush with the glaze and bake for 30-35 minutes, until deeply golden and baked through. Cover loosely with foil if it colours too quickly. Cool in the tin for 10 minutes, then on a rack for at least 30 minutes before slicing.

A useful detail. Add butter after the dough has begun to develop. Rising times are guides: a cool kitchen needs longer, and extra yeast is not a shortcut to the same crumb.

VANILLA FOR THIS RECIPE?

Scan to prepare your vanilla enquiry.
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