

# crannach

HAND MADE *Artisan* BREAD

## Crannach Brioche

### **The Ferment**

50g strong white flour  
50g water  
15g sugar  
8g yeast

Mix together, place in a container, cover and leave for 1 hour.

### **The Dough**

200g strong white flour  
100g egg  
25g unsalted butter  
5g salt  
The ferment (*see above*)

Mix together to form a dough then add  
100g butter

Knead until soft and smooth, do not add any more flour.  
Cover and leave until well risen.

Knead gently again, when the gas is knocked out, place dough in a small tin, or divide into five pieces, shape into rolls and place on a baking tray.

Brush with beaten egg.

Prove until doubled in size.

Bake at 180 °C, individual rolls 12 mins, or in a tin for 25 mins.