

GARLIC BRIOCHE

SERVES 6–8

335 ml (11½ fl oz) milk
20 g (¾ oz) fresh yeast
555 g (1 lb 4 oz) cake flour, plus extra for dusting
½ tablespoon fine salt
750 ml (3 cups) neutral-flavoured oil, plus extra for brushing and coating
1 tablespoon granulated sugar
olive oil, for brushing
1 teaspoon toasted sesame seeds (optional)

Garlic butter

100 g (3½ oz) unsalted butter, melted
3 garlic cloves, finely chopped
4 parsley sprigs, finely chopped
1 tablespoon fine salt

In a small saucepan, gently heat the milk until it reaches 30°C (85°F); if you don't have a thermometer, it should be about body temperature when tested with a finger. Pour the hot milk into a bowl, add the yeast and 1 tablespoon of the flour and mix together. Let the starter rest next to a heat source (around 30°C/85°F) for about 15 minutes, or until it begins to foam.

Sift the remaining flour and salt into a large bowl. Add the yeast mixture, oil and sugar, gently mixing with a spatula until you have a reasonably smooth dough.

Lightly coat your hands and work surface with oil. Place the dough on the work surface and knead vigorously for about 15 minutes, until smooth and elastic.

Form the dough into a ball, place in a floured bowl, cover with plastic wrap and leave to rise at room temperature, near a heat source, for 45 minutes, until doubled in size.

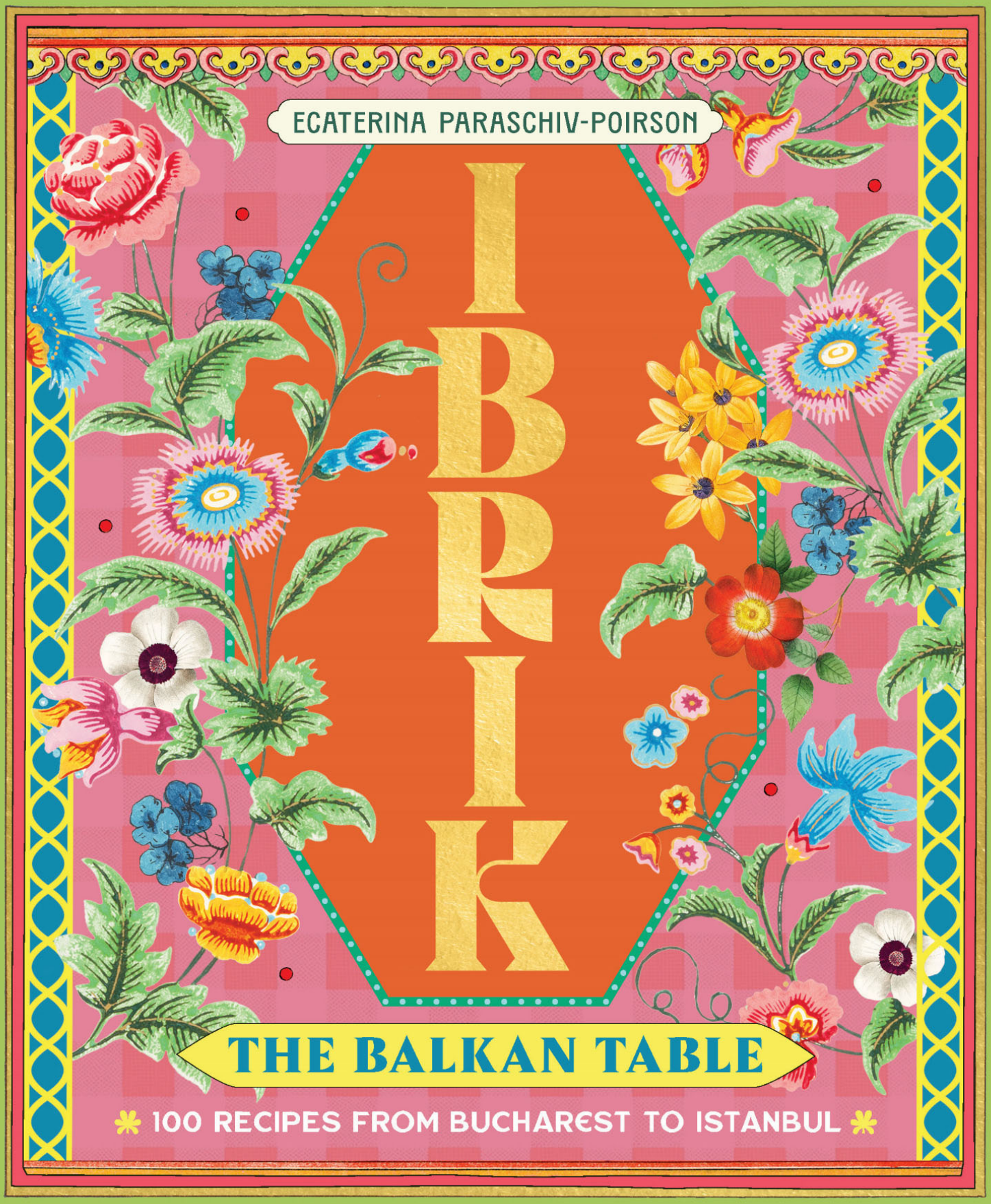
Combine the garlic butter ingredients in a small bowl, cover with plastic wrap and leave to infuse.

Brush a small baking dish, about 18 cm (7 in) in diameter and 10 cm (4 in) deep, with olive oil. Once the dough has risen, cut out rounds using a 1–1.5 cm (½ in) cookie cutter and shape into small 1–2 cm (½–¾ in) balls. Place in the oiled dish, filling the dish with them. Leave to rise for another 30 minutes.

Preheat the oven to 180°C (350°F). Generously brush the garlic butter over the bread and, if desired, sprinkle the sesame seeds on top. Bake for 30 minutes, or until the top is golden brown and a knife inserted into the middle of the brioche comes out clean.

Remove from the oven, cover with a clean tea towel and let the bread rest for 15 minutes before serving.

The brioche is best served fresh, but will keep in an airtight container at room temperature for up to 2 days or in the fridge for up to 4 days.


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