



## Orange & White Chocolate Brioche

Sarah's servings: 12, Sarah's skill: Medium, Baking time: 25 mins

### Ingredients

300g Strong White bread flour  
3g Salt  
40g Caster sugar  
7g Dried yeast  
100ml Tepid milk  
2 Large eggs  
Zest of 1 Orange  
Juice of 1 Orange  
150g Unsalted soft butter  
100g White chocolate chips

### Method

- Put the flour into the bowl of a stand mixer with the dough hook attachment.
- Add salt and sugar to one side of the bowl and add the yeast to the opposite side. If the salt touches the yeast it could kill it and your dough will not rise.
- Then add the tepid milk, eggs, orange zest and orange juice.
- Mix using a medium speed until all the ingredients are incorporated and a soft dough starts to form leave to mix for 4 minutes. The dough will be very loose but that is how it should look.
- Set a timer for 8 minutes and leaving the mixer on a medium speed add small pieces of the soft butter into the dough. Do not add the next piece until the previous one has been fully incorporated. Continue until all the butter has gone and leave to mix until the 8 minutes have passed.
- Finally add the white chocolate chips and mix again to incorporate throughout the dough.
- The dough will be very loose but shiny.
- Transfer the dough to a medium sized greased bowl using a dough scraper and cover with cling film.
- Place in the fridge and leave overnight.
- The next day grease and line a 2lb loaf tin.
- Take the dough out of the fridge and transfer onto a lightly floured surface.
- Knock the air out of the dough.
- Then roll into a log shape and cut into eight equal pieces.
- Roll each piece into a ball.
- Place the eight balls into the base of the prepared tin. Place two balls together followed by one in the middle then two more together until they are all in the tin.
- Cover with greased cling film.
- Leave for at least 2 hours until the dough has doubled in size. Do not rush this stage - leave for longer if it has not risen enough.
- Pre-heat the oven to 200 degrees centigrade (180 fan).
- Brush the top with some egg wash and bake for 25 minutes. Leave to cool in the tin before slicing.