



## Herb Brioche

### **Ingredients**

|          |                 |
|----------|-----------------|
| 1# 6 oz. | Bread Flour     |
| 3 ¼ oz.  | Sugar           |
| ¾ oz.    | Salt            |
| ½ oz.    | Instant yeast   |
| 5 ea.    | Eggs            |
| 4 oz.    | Milk            |
| 14 oz.   | Butter          |
| 2 oz.    | Herbs           |
| 4 oz.    | Shredded cheese |

### **Method**

1. Place dry ingredients in a dough bowl. Add milk, eggs and cheese.
2. Mix with dough hook for 15 minutes.
3. Chop butter and add slowly to mixture on low speed.
4. When the butter has incorporated the mixture, add herbs.
5. Let it proof.
6. After proofing, store in refrigerator until ready to use.