

Homemade brioche rolls without a mixer

1 h 55 to 2 h · 8 brioches



INGREDIENTS

750 g plain flour (French T55)

5 g salt

2 sachets baker's yeast

250 ml lukewarm milk + 15 ml milk for brushing

3 whole eggs + 1 egg for brushing

150 g butter

150 g sugar

Chocolate chips (optional)

LET'S GET COOKING

1. Pour the lukewarm milk into a large bowl and add the yeast.
2. Add the sugar, 3 eggs and melted butter.
3. Whisk until smooth, then mix in the flour and salt.
4. Start mixing with a whisk, then use your hands to bring the dough into a ball.
5. Place it in the bowl and cover with a clean tea towel.
6. Leave to rise at room temperature for 1 hour.
7. Knock back the dough and turn it out onto a lightly floured worktop.
8. Shape into a log and use a dough scraper to divide it into 8 pieces. Flatten each piece with a rolling pin, then roll it up.
9. For chocolate rolls, scatter on chocolate chips before rolling.
10. Cover with a tea towel and leave to rise for another 20 minutes.
11. Mix the remaining egg with the milk for brushing.
12. Brush the rolls with the egg wash and bake at 190°C for 15 minutes. Add up to 5 minutes if needed, depending on your oven.
13. Turn the rolls over 5 minutes before the end so both sides cook through.