

SATELLITE ISLAND

TASMANIA

Pepperberry Brioche

Diemen pepper

www.diemenpepper.com

30g dried Yeast
60g sugar
300ml Lukewarm milk
750g g strong flour
1/2 tsp salt
6 egg yolks
185g unsalted butter- very soft
2 tsp (6 -7 g) ground Pepperberry

Mix and allow to prove in a warm place.

Sieve flour. Add all the ingredients with the milk mixture into a large mixing bowl.

*Mix on low speed for 5-8 mins to form a smooth dough.
Allow to prove covered for 20 min. in a warm place.*

Form into traditional brioche shapes or a loaf. Prove again to double the size. Brush with egg wash if desired.

Bake @ 180o C for 20 mins.
