Shaping a Plaited Brioche

DAY 2

1. Separate rested dough into 3 equal parts (about 200-220g each).

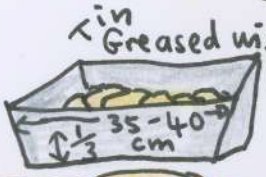
2. Flatten into discs.

3. Fold 3.5 sides into the middle.

4. Turn over so the seams are under.

10. Brush with beaten egg. then sprinkle with pearl sugar.

9. Cover in plastic and let it rise in warm place until it doubles in size.



8. Place in loaf tin (should come up to 1/3 height of tin)

(170°C / 340°F Fan or 190°C / 375°F static)

11. Bake about 30 minutes until golden brown.

7. Form a plait.

6. Roll the balls into 3 thinnish sausages.

They need to be 5cm/2in longer than your tin.

5. Cup each ball in your palm/fingers and roll in a circular motion, pressing down on the surface a little.

When you poke a ball with your finger it should spring back a little.