

# Brioche Des Rois

450g strong white flour  
2 teaspoons fine sea salt  
50g caster sugar  
7g dried active yeast  
100ml whole milk  
4 eggs at room temperature, beaten, plus 1 for egg wash  
190g salted butter, cubed and softened  
100g marmalade  
Sugar cubes  
1 fève

Put the flour in a bowl of a stand mixer with a dough hook. Add the salt to one side and sugar to the other. Pour in the yeast to the side with the sugar. Mix each side into the flour with your hands, then mix it all together with the dough hook. Heat the milk until warm to the touch, but not hot. Mix into the flour mix until combined. With the dough hook on medium, gradually add the eggs and mix for 10 minutes. Gradually add the softened butter, one or two cubes at a time, until combined. This will take 5-8 minutes. Scrape down the sides, the dough will be very soft. Scrape the dough into a large bowl, cover with a tea towel and leave for 1 hr 30 mins-2 hrs until doubled in size and well-risen. Once risen, put in the fridge for 1 hr.

Punch it to deflate it and shape it into a long log and stick the 'fève' in it. Transfer the log into a greased savarin mould. Cover again with a kitchen cloth and let it rise for 1 hour. Pre-heat the oven to 180C. Lightly brush the dough with the egg wash and bake for 30-35 minutes until golden and risen. A few minutes before the brioche is finished baking, warm up the orange marmalade and pass it through a fine mesh strainer to discard of the fruit bits. When the brioche is baked, transfer onto a cooling rack after 10 minutes and immediately brush all over with the orange marmalade. Let it cool to room temperature and sprinkle with the crushed sugar cubes.

