

Huckleberry Brioche

<http://userealbutter.com/2016/04/24/huckleberry-brioche-recipe/>
from *Huckleberry* by Zoe Nathan

1 1/2 cups (8 oz./225 g) fresh huckleberries or blueberries
2 tbsps whole milk, warmed (about 100°F)
1 tbsp active dry yeast
1 cup + 2 tbsps (140 g) all-purpose flour
1 cup + 2 tbsps (140 g) bread flour
6 1/2 tbsps (80 g) granulated sugar plus more to sprinkle
1 tsp kosher salt
3 eggs, room temperatures
1 egg yolk, room temperature
1/2 cup + 2 tbsps (5 oz./140 g) unsalted butter, very soft
1 lemon, zest of

egg wash

1 egg yolk
1 tbsp cream

Day 1: Arrange the berries in a single layer on a baking sheet and place them in the freezer. Warm the milk to 100°F and pour into the bowl of a stand mixer fitted with a dough hook. Whisk the yeast into the warm milk. Add both flours, 2 1/2 tablespoons of sugar, salt, eggs, and one egg yolk. Run the dough hook on low speed for a minute or two until the mixture resembles a dough. Turn the mixer up to medium-low speed for 6 minutes, pushing the dough down once a minute until the dough pulls away from the sides of the bowl. Reduce the mixer to low speed and add the butter, a tablespoon at a time, over a period of 2 minutes. Scrape the dough down from the bowl and the hook after the first minute. When all of the butter is blended into the dough, increase the mixer speed to medium-high and knead for 5-6 minutes until the dough comes together again.

Remove the dough from the bowl and set it on a lightly-floured work surface. Press the dough into a rectangle about 10×16 inches and position one of the short edges nearest to you. Spread the huckleberries or blueberries across the top half of the dough, leaving a margin of an inch from the edges. Sprinkle 2 tablespoons of sugar and the lemon zest evenly over the berries. From the berry edge, roll the dough down toward you, forming a log. Set the dough roll on a greased sheet pan. Cover the dough in plastic wrap and refrigerate for at least an hour, but preferably overnight.

Day 2: Grease a 9×5 inch loaf pan. Press the dough into a 12×6 inch rectangle. Sprinkle the remaining 2 tablespoons of sugar over the rectangle. Starting with the short edge, roll the dough tightly so that it is 6 inches wide (more or less). Set the dough in the pan and loosely cover it with plastic wrap. Let the dough rise in a warm place until it has doubled in size (2-3 hours). Preheat the oven to 350°F. Stir the cream and egg yolk together to make the egg wash. Brush the the dough with the egg wash, but don't let it pool around the edges. Sprinkle sugar over the top of the loaf and bake until golden, about 40-45 minutes. Cool for 15 minutes in the pan, then move the brioche to a cooling rack. Makes 1 loaf.