

BRIOCHE

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Drape a sheet of plastic wrap gently over the pan and let the dough proof at room temperature for three hours. Cover the pan from edge to edge loosely with plastic wrap, then refrigerate for 12 hours.

7. Remove the pan from the refrigerator and remove the outer sheet of plastic wrap. Let proof at room temperature for three hours.

8. To pan-roast in honey butter, follow these instructions for cooking one roll. You can cook up to four rolls at a time, using a small skillet for one roll, a medium skillet for two or a large skillet for four. Increase the butter and honey proportionally: Use 6 tablespoons (3 ounces) butter and 2 tablespoons plus 2 teaspoons (2 ounces) honey per roll. Melt the butter and honey together in a skillet over medium heat, stirring occasionally. When the mixture starts to bubble, set a 4-inch-round, 2-inch-high ring mold in the center of the skillet. Turn the heat to low, then cup one hand over a risen dough round and gently invert the dough into that hand and carefully peel off the paper with the other hand. Gently tip the dough into the center of the ring, tucking it in if needed.

9. Set a timer for nine minutes. Start spooning the honey butter over the dough and continue basting it for 30 seconds.

If any air bubbles appear, gently pop them. Take a break, then go back to basting now and then, swirling the mold while basting to ensure dough doesn't stick.

10. When the timer goes off, very carefully slide a spatula or bench scraper under the dough and ring mold and flip both together back into the pan. Set the timer for nine minutes again. Baste for 30 seconds, then take a break. Baste the dough and swirl the mold every once in a while.

11. Turn the heat to high and set the timer for 3½ minutes. The honey butter will begin to bubble rapidly and start to caramelize. Use a small offset spatula to push and slide the bread in the ring mold around the pan to evenly caramelize the bottom. When the bottom of the bread is dark golden brown, after about 1½ minutes, carefully slide the spatula under the dough and ring mold and flip it over. Reduce the heat to medium as the caramel takes on a dark brown color and add 3 tablespoons water to prevent it from burning. Continue pushing and sliding the ring mold around the pan with the spatula and add more water if the caramel starts to darken or thicken too much. It should be the consistency of maple syrup.

12. When the timer goes off, slide a spatula or bench scraper under the ring mold and dough

and lift the bread out of the pan and flip onto a wax or parchment paper-lined pan. Let cool for a minute, then slide the small offset spatula between the bread and ring mold to release the bread while lifting off the mold.

13. Transfer the bread to a serving dish. Pour the hot caramel sauce through a fine-mesh sieve set over a cup with a spout, then immediately pour the sauce over the bread. Serve hot. Repeat with the remaining bread dough balls, butter and honey.

VARIATIONS

• Baked Brioche Rolls — Heat the oven to 350 degrees. After the dough rounds have finished proofing in step 7, uncover the pan. Bake until light golden brown and an instant-read thermometer inserted in the center of one through the bottom registers 190 degrees, about 15 minutes.

Meanwhile, divide the honey butter ingredients between two large skillets. Melt over medium heat, stirring occasionally. Continue cooking until caramelized to a light golden brown, then carefully transfer the hot buns to the pans, dividing evenly. Spoon the honey butter over the buns until well-glazed on top and dark golden brown on the bottom, three to five minutes.

Divide the buns among serving plates. Strain and pour the hot caramel sauce over the buns. Serve hot.

• Brioche Loaf Butter — a 9-by 5-inch loaf pan. After the dough has chilled in step 4, transfer to a clean work surface and press into a 9-inch-wide by 6-inch-long rectangle. Roll the rectangle along its length in three turns, then press the seam shut. Center the roll in the pan seam side down. Cover loosely with plastic wrap and let proof at room temperature for three hours, then refrigerate for 12 hours.

Remove the pan from the refrigerator. Let proof at room temperature for four hours, then remove the plastic wrap.

Heat the oven to 350 degrees. Bake until golden brown and an instant-read thermometer registers 190 degrees, 30 to 35 minutes. Unmold the brioche onto a wire

rack. You can cool it and enjoy it plain at this point or glaze it with honey butter while it's warm.

If you want to glaze the loaf, melt 6 ounces butter and 4 ounces honey in a medium

skillet over medium heat. Melt, stirring occasionally, then continue cooking until dark caramel in color and thick. Slowly pour it over the warm loaf to coat. Serve warm.

SPRING

Continued from Page 1B

Garden chores

• Protect bees and other pollinating insects. Do not spray insecticides on fruit trees that are blooming

• Mount a rain gauge on a post near the garden to keep track of precipitation so you'll know when to water. Most gardens need about 1 inch of rain per week between April and September.

• Destroy or prune off webs of eastern tent caterpillars. B.T. (Diepl) is a safe

biological spray.

• Begin planting out summer bulbs such as caladiums, gladiolus, acidanthera, calocacia, at two-week intervals.

• Leaf rollers are active on apple trees now; control as needed.

• Let daffodil foliage turn yellow before cutting it back. As long as it is green it is storing energy in the bulb for next year's blossoms.

If you have garden questions or comments, please write to greengardencolumn@yahoo.com. Thanks for reading!



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Baker City Herald

THE OBSERVER