



FROM THE KITCHEN AT
MINERAL SPRINGS RANCH

S O T E R
VINEYARDS

CAVIAR on TOASTED BRIOCHE

¼ C. (28g) Whole milk, warm
3 Tbsp. (35g) Granulated sugar
1 Tbsp. Instant yeast
2 ¾ C. (330g) All-purpose flour
1 ¼ tsp. (8g) Salt
3 Large eggs, chilled
¼ C. (57g) Water, cool
10 Tbsp. (142g) Unsalted butter, room temp.
Sturgeon caviar (try Seattle Caviar Company, or Haute Caviar for great options that deliver!)
Butter, room temp (we love locally made Crémierie Classique or rich Kerry Gold)
Flaky sea salt

In a small bowl, combine warm milk, sugar, and yeast; stir to mix and let stand 5 minutes. Combine all ingredients (except butter but including milk mixture) in a standing mixer equipped with a dough hook attachment; mix on medium speed until dough is stretchy and pulls away from the side of the bowl. Keep an eye on it as it mixes, approximately 7-10 minutes.

Once the dough has built some strength, drop one piece of cubed butter into the mixer while it is running and wait until butter is fully combined, 1 or 2 minutes. Repeat the process of adding butter until each individual piece is thoroughly incorporated. Mix for another 5-10 minutes, or until the dough pulls into a smooth ball.

Scrape dough out of the mixer bowl and shape into a tight ball, let rest in a covered and greased bowl for 1 hour to rise. Place risen dough in refrigerator until totally chilled (several hours or overnight).

Preheat the oven to 350 degrees. When you're ready to use, remove the dough from the fridge and divide the round into two 8 ½ in x 4 ½ in loaves. Rest dough in greased pans and cover. Allow dough to rise until doubled and puffy looking; keep an eye on the loaves until they have risen to the rim of the pan. Depending on the temperature of your kitchen this can take from 2 ½ to 3 hours. For ease, place both tins on a baking tray. Slide them into the oven for approximately 30-35 minutes; tent with foil after about 15-20 minutes to keep the top from getting too brown. Using a thermometer, check internal temperature of each loaf; you're aiming for a minimum of 190 degrees.

Let bread cool, slice and smear with butter, then toast lightly in a skillet until golden brown. Top with another smear of salted butter and spoon caviar over top. Serve and enjoy with a crisp glass of bubbles.