

BRIOCHE

OVERVIEW

06-014

INGREDIENTS

Group 1

Ingredient	KG	%
Bread Flour	0.500	50.00
All Purpose Flour	0.500	50.00
Sugar	0.190	19.00
Salt	0.016	1.60
Butter	0.100	10.00
Skimmed Milk	0.020	2.00
Egg Yolk	0.200	20.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.015	1.50
BAKELS LECITEM SUPREME	0.010	1.00
Water	0.400	40.00
Total Weight: 1.951		

Yield: 48 x 40g dough pieces

METHOD

How to do it:

1. Place bread flour, all purpose flour, sugar, salt, skimmed milk, Bakels Instant Yeast, Lecitem Supreme, egg yolks and water in a spiral mixer. Mix for 2 minutes on low speed. Add butter, shift to high speed and develop dough thoroughly (approximately 10 minutes).
2. Brush with melted butter and allow to recover for 20 minutes.
3. Divide and scale into 40-g pieces. Round and place 8 pieces into each 9" diameter round pan.
4. Proof for 2 hours then bake at 180°C for 15 minutes.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Sweet



FINISHED PRODUCT

Sweet Food