



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Semi-sweet

SOFT LOCAL BRIOCHE

OVERVIEW

19-085

INGREDIENTS

Group Dough

| Ingredient | KG | % |
|--|-------|--------|
| APITO SOFT DONUT MIX | 1.000 | 100.00 |
| BAKELS SWEET DOUGH BLEND | 0.200 | 20.00 |
| Egg Yolk | 0.140 | 14.00 |
| BAKELS DAIRY BLEND | 0.160 | 16.00 |
| Evaporated Milk | 0.200 | 20.00 |
| Water | 0.150 | 15.00 |
| BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST | 0.018 | 1.80 |

Total Weight: 1.868

Yield: 20 pieces

METHOD

How to do it:

1. Place Apito Soft Donut Mix, Bakels Sweet Dough Blend, egg yolk, evaporated milk, water, and Bakels Instant Active Dry Yeast in a spiral mixer. Mix for 2 minutes on low speed. Add Bakels Dairy Blend, shift to high speed and develop dough thoroughly (approximately 8-10 minutes).
2. Allow the dough to recover for 35 minutes (bulk fermentation).
3. Divide and scale into 90-g pieces. Round and let it rest for 10 minutes.
4. Flatten the dough while generously incorporating softened Dairy Blend and roll. Let it rest for 10 minutes.
5. Stretch and shape into Ensaymada and put in prepared mold.
6. Proof for 45-55 minutes then bake at 170°C. Cool down.
7. For the topping, make an English buttercream by creaming the butter and powdered sugar till soft and fluffy. Brush with buttercream and generously top with grated cheeses.