

BRIOCHE (USING BRIOCHE MIX)

INGREDIENTS

Group 1

Ingredient	KG
Brioche Mix	2.000
Bakels Instant Active Dried Yeast	0.042
Water (Variable)	0.800
Butter Unsalted (optional)	0.100
Total Weight:	2.942

METHOD

1. Place all ingredients in mixing bowl of spiral mixer.
2. Mix on slow speed for 2 minutes.
3. Mix for approximately 7-8 minutes on fast speed until developed.
4. Finished dough temperature 28-30°C.
5. Scale as desired, then allow dough to recover for 10 minutes.
6. Mould into required bread varieties.
7. Proof at 40°C, RH 80% for approximately 60-80 minutes.
8. Wash with an egg wash 'Super Glossy'.
9. Bake at 200-210°C, depending on oven.



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Brioche