



BRIOCHE FOR ICE CREAM (MADE WITH PANDORA)

👤 Basic level

PASTRY LEAVENED PRODUCT, PERFECT TO BE FILLED WITH YOUR FAVOURITE ICE CREAM

BRIOCHE DOUGH

PANDORA GRAN SVILUPPO

yeast
unsalted butter 82% fat
sugar
water

1000g
40g
50g
50g
450g

Knead all the ingredient together with a kneading machine, until you obtain a velvet smooth dough. It is recommended to add the water in more than once. Shape the dough into a ball, cover it with a plastic cloth and let rest for 20 at room temperature. Divide the dough into 70-90-g portions and shape them into balls. Store into the proofer room at 28-30°C with relative humidity of approximately the 80% for 50-70 minutes.

FINAL COMPOSITION

Brush the brioche with the beaten eggs and bake at 190-200°C for 15-18 minutes.