

BRIOCHES FOR ICE CREAM (MADE WITH PANDORA)

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

BRIOCHE DOUGH

INGREDIENTS

PANDORA GRAN SVILUPPO

yeast

unsalted butter 82% fat

sugar

water

PREPARATION

1000g Knead all the ingredient together with a kneading machine, until you obtain

40g a velvet smooth dough. It is recommended to add the water in more than

50g once.

50g Shape the dough into a ball, cover it with a plastic cloth and let rest for 20 at

450a 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 brioches with the beated eggs and bake at 190-200°C for 15-18 minutes.