

BRIOCHE TWIST

Intermediate level

BRIOCHE DOUGH

PANDORA GRAN SVILUPPO	1000g	Mix with a mixer all the ingredients until a smooth dough is obtained, adding the water several times. Roll the dough and let it rest for 20 minutes at room temperature covered with a plastic sheet. Divide the dough into 60 gr pieces and mix. Put the brioches in a cell at 28-30°C for 60-80 minutes with relative humidity of about 80%.
fresh yeast	25g	
water	300g	
eggs	200g	
unsalted butter 82% fat	100g	

FILLING

TOP CREAM	400-450g	Add TOP CREAM to the water and vigorously shake with the whisk. Let it rest for 3 minutes and briefly mix to get a perfect creaminess. Add the same weight of the chosen flavoring cream for the filling and mix everything.
water	1000g	
CREMIRCA LIMONE	qb	
Alternatively		
CREMIRCA ARANCIA		
Alternatively		
MORELLINA		

FINAL COMPOSITION

Once the brioches have risen, dress with the pastry bag a CREMIRCA spiral.
Cook at 180°C for about 15-18 minutes.

Once cooked polish with the BLITZ or with a saturated syrup (water and sugar 40-60%).
Stuff with the TOP CREAM flavored with the same taste of the external spiral.

irca GROUP
Extraordinary made simple.