

# **BRIOCHE TWIST**

# **BRIOCHE DOUGH**

#### **INGREDIENTS**

PANDORA GRAN SVILUPPO

fresh yeast

water

eggs

unsalted butter 82% fat

## **PREPARATION**

1000g Mix with a mixer all the ingredients until a smooth dough is obtained, adding

25g the water several times.

300g Roll the dough and let it rest for 20 minutes at room temperature covered

200g 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%.

# **FILLING**

## **INGREDIENTS**

**TOP CREAM** 

water

**CREMIRCA LIMONE** 

CREMIRCA ARANCIA MORELLINA

## **PREPARATION**

400-450g  $\,$  Add TOP CREAM to the water and vigorously shake with the whisk.

1000g 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.

# **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.