



# BRIOCHE TWIST

🏠 Intermediate level

## BRIOCHE DOUGH

### PANDORA GRAN SVILUPPO

fresh yeast  
water  
eggs  
unsalted butter 82% fat

1000g  
25g  
300g  
200g  
100g

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 brioche in a cell at 28-30°C for 60-80 minutes with relative humidity of about 80%.

## FILLING

### TOP CREAM

water

### CREMIRCA LIMONE

Alternatively  
CREMIRCA ARANCIA  
Alternatively  
MORELLINA

400-450g  
1000g  
qb

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.

## FINAL COMPOSITION

Once the brioche 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.